



how to manufacture this gold wasser?

Goldwasser is a traditional herbal liqueur known for its unique combination of gold flakes and a blend of herbs and spices. To manufacture Goldwasser, the process involves the following key steps:

1. **Base Spirit Preparation:** A high-proof neutral grain spirit (around 40% ABV) is used as the alcohol base.
2. **Herbs and Spices Infusion:** The spirit is infused with a carefully selected mixture of roots, herbs, and spices. These typically include cardamom, cloves, cinnamon, lavender, thyme, coriander, juniper, and sometimes other botanicals such as anise, nutmeg, or orris root. The herbs and spices are macerated or steeped in the spirit for a period to impart their aroma and flavor.
3. **Sweetening and Blending:** After infusion, sugar syrup is added to create a syrupy texture and balance the flavor.
4. **Filtration:** The infused and sweetened spirit is filtered to remove herb residues and clarify the liquid.
5. **Addition of Gold Flakes:** Small, thin flakes of 23 or 22 karat gold leaf are carefully added. These flakes are edible and biologically inert, providing the characteristic sparkling visual effect while suspended in the liquid.
6. **Bottling:** The final product is bottled carefully to ensure the gold flakes remain suspended for visual appeal.

The gold leaf used must be certified edible (food-grade gold, labeled E175) and is typically manufactured by hammering gold into very thin sheets.

This manufacturing method preserves traditional recipes dating back to the 16th century, which combine the luxurious visual effect of suspended gold with complex herbal flavors. The gold flakes contribute no flavor or physiological effect but elevate the drink's luxury perception and historical mystique.

In summary, to manufacture Goldwasser:

- Start with a neutral grain spirit.
- Infuse it with a blend of aromatic herbs and roots.
- Sweeten and filter.
- Add edible gold flakes.
- Bottle the liqueur.

This process produces a herbal liqueur that is both flavorful and visually spectacular, continuing a centuries-old tradition of combining gold with fine spirits for luxury and historical allure.^[1] ^[2] ^[3] ^[4]

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1. <https://en.wikipedia.org/wiki/Goldwasser>
2. <http://thehistorians-jaredbrown.blogspot.com/2014/06/lost-ingredients-danzigwasser.html>
3. <https://www.local-life.com/gdansk/articles/goldwasser>
4. <https://goldwasser.pl/en/goldwasser-restaurant-in-gdansk-a-unique-culinary-and-cultural-experience/>