

Nakhon Gold

Nakhon Gold Pomelo & Saffron Rice Spirit Liqueur



Nakhon Gold was born from the warm orchards of central Thailand, where golden pomelos hang heavy in the humid air. Built on clean rice spirit, it captures the bright perfume of fresh citrus and layers it with the delicate warmth of saffron. A single pod of cardamom whispers softly beneath the fruit, while restrained sweetness keeps the profile elegant and aperitif-ready. The result is luminous yet controlled — a spirit that glows in the glass like late afternoon light over temple domes, vibrant but composed.

Ingredients

- Rice spirit 40% – 1 L
- Yellow pomelo flesh – 450 g
- Yellow pomelo peel – 3 strips
- Rock sugar – 120 g
- Honey – 30 g
- Green cardamom – 1 pod
- Saffron – 0.12 g
- Sea salt – 1 pinch



Preparation

1. Peel three wide strips of yellow pomelo zest (no white pith).
2. Add peel and lightly crushed cardamom to rice spirit. Seal.
3. Infuse 48 hours in a cool, dark place.
4. Remove peel to prevent bitterness.
5. Add pomelo flesh (membranes removed).
6. On Day 4, add saffron directly to the jar.
7. On Day 7-8, strain and filter gently.
8. Dissolve sugar and honey, add salt, combine, and rest 3 weeks before final filtration.