

Rosita

The tequila Negroni that Gary Regan rescued from a 1970s bar book.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Rocks	Stirred	Lemon twist

INGREDIENTS

1½ oz Reposado tequila
½ oz Campari
½ oz Sweet vermouth
Carpano Antica or Punt e Mes
¼ oz Dry vermouth
2 dashes Angostura bitters
1 Lemon twist for garnish

METHOD

1. Combine tequila, Campari, both vermouths and the bitters in a mixing glass.
2. Fill with ice and stir 25–30 seconds until well chilled and properly diluted.
3. Strain over one large cube in a rocks glass.
4. Express a lemon twist over the surface, then drop it in.

BARTENDER'S TIP

Reposado, not blanco. You want the barrel's vanilla to bridge the gap between agave and Campari — blanco leaves a gap you can taste.

THE STORY

The Rosita first appeared in Mexican-inspired bar books in the 1970s and sat forgotten until Gary Regan printed it in *The Joy of Mixology* in 2003. It has been a sleeper favourite ever since: the aged agave in a reposado meets Campari's bitter orange the way gin never quite does, and the split vermouth keeps the whole thing lean rather than syrupy.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/rosita