



# MAGDALA

*Naranjas del Mediterráneo*

TORRES® MAGDALA ORANGE LIQUEUR

## COCKTAILS

### WHY MAGDALA ORANGE LIQUEUR?

Magdala is a Mediterranean orange liqueur made by steeping orange peel in grape brandy that is carefully distilled in small batches at the Torres distillery in the Penedès (Barcelona). Ageing in old oak casks produces an aromatic elixir, silky in texture and exceptionally elegant. The recipe for this smooth, exquisite liqueur remains a well-kept secret to this day, closely guarded by our master distiller.

#### TASTING NOTES:

Pale amber colour. Intense and complex aroma. Notes of orange blossom and bitter orange, as well as aromatic herbs. On the palate it has a silky texture, with citrus nuances that give it a persistent and elegant character.



### HISTORY OF THE MARGARITA

One story goes that the drink was first concocted by Mexican restaurant owner Carlos (Danny) Herrera in 1938 for gorgeous Ziegfeld showgirl Marjorie King. Another claims that it was the brainchild of Texas socialite Margarita Sames, who first mixed one up at a house party in Acapulco in 1948. Or it may have been named for actress Rita Hayworth (Hayworth's real name was Margarita Cansino.) Or it was first served to singer Peggy Lee. (Peggy is a nickname for Margaret, hence margarita.)

But the best guess is that the margarita evolved from a cocktail known as the "daisy." This, a mix of alcohol, citrus juice, and grenadine served over shaved ice, was popular during the 1930s and 40s. At some point, this Mexican influenced daisy became known by its Spanish name, margarita, which means daisy in Spanish.

### SPANISH MARGARITA

- 1.5 oz. TORRES 10 BRANDY
- 0.75 oz. MAGDALA ORANGE LIQUEUR
- 0.5 oz. lime juice
- 0.75 oz. pineapple juice

#### PREPARATION:

Rim half rocks glass with Salt + Paprika + Sugar (1:1:1) Short Shake all ingredients into a rocks glass and garnish with a lime wedge.





## BARCA SOUR

(Developed by Francesco Lafranconi & Jair Bustillos, Mixologists)

**2 oz. Magdala Orange Liqueur**  
**1 lime cut into slices**  
**Fresh mint leaves**

**PREPARATION:**  
Muddle 8 lime wedges in cocktail shaker. Add Magdala liqueur. Shake in cocktail shaker with ice. Serve in Rocks glass – pour all in with ice. Garnish with mint.



## MOJITO

**2 oz. Magdala Orange Liqueur**  
**0.75 oz. fresh lemon juice**  
**Champagne or ginger ale**

**PREPARATION:**  
Muddle mint in tall Heffe glass and add ice and Magdala liqueur. Strain into glass. Stir to mix.  
Top off with Champagne or ginger ale. Garnish with mint and lime wheel.



## BRANDY CRUSTA

(Developed by Francesco Lafranconi & Jair Bustillos, Mixologists)

**1.5 oz. TORRES 10 BRANDY**  
**0.5 oz. MAGDALA ORANGE LIQUEUR**  
**0.5 oz. Luxardo**  
**0.5 oz. almond syrup**

**PREPARATION:**  
Wipe glass with lemon rind. Dust with (powdered) sugar on outside of glass. Shake all ingredients with ice in cocktail shaker. Pour over ice and serve. Garnish with lemon wheel or cherry.



## ORANGE FIZZ

**1.5 oz. MAGDALA ORANGE LIQUEUR**  
**0.75 oz. fresh lime juice**  
**2 dash cardamom bitters**

**PREPARATION:**  
Short shake all ingredients and strain into a rocks glass with ice or highball. Top with soda water. Garnish with lime and rosemary.



## MAITAI

**2 oz. TORRES 10 BRANDY**  
**0.5 oz. MAGDALA ORANGE LIQUEUR**  
**0.25 oz. almond syrup**  
**0.25 oz. simple syrup**  
**0.75 oz. fresh lime juice**

**PREPARATION:**  
Shake, strain all ingredients into a rocks glass with ice. Garnish with a lime wheel and mint.



## SPRITZ

**1.25 oz. MAGDALA ORANGE LIQUEUR**  
**Muddle one strawberry**  
**Sparkling wine**

**PREPARATION:**  
Short shake all ingredients and strain into a wine glass. Squeeze a lime wedge and drop it in the glass. Top with sparkling wine. Garnish with a sliced strawberry.