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Once open keep refrigerated,
consume within 3 days.


Serve chilled, the Madre way.

Plant based Ingredients:

Kefir culture fermented in filtered
water, sugar, figs, lemons, ginger,
blood orange syrup, aromatic bitters,
bitter orange extract, Ginseng extract,
Bacillus Subtilis & Himalayan salt.

Nutrition info: per 100ml

Energy	58kj/14kcal
Fat	<0.1g
of which saturates	<0.1g
Carbohydrate	2.9g
of which sugars	2.9g
Protein	<0.1g
Salt	0.01g

Join our community of Madres
@aguademadre aguademadre.co.uk
Flor de Madre Ltd. Casa de Madre,
Bohemia Place, London, E8 1DU
Packaged at E10 7QP
EU - The Black Chapel. 
St Mary's Place, Dublin D07 P4AX



Born in Mexico, bred in Hackney,
lives to invigorate.

- ✦ No Fake Sugars
- ✦ Free From Caffeine, Dairy & Gluten
- ✦ Billions of live cultures

Sparkling and zesty, Agua de
Madre is fermented with the
probiotic Tibicos culture discovered
2000 years ago on the Opuntia
Cactus. Made with maternal
dedication to create a nutrient
dense water kefir that nourishes
body & mind.

Shake your maracas and raise
a glass to your digestive system,
the health-enhancing hero under
your poncho. Celebrate the billions
of live Bacillus Subtilis cultures in
every bottle, go with your gut and
trust the Madre knows best.

With love, Madre