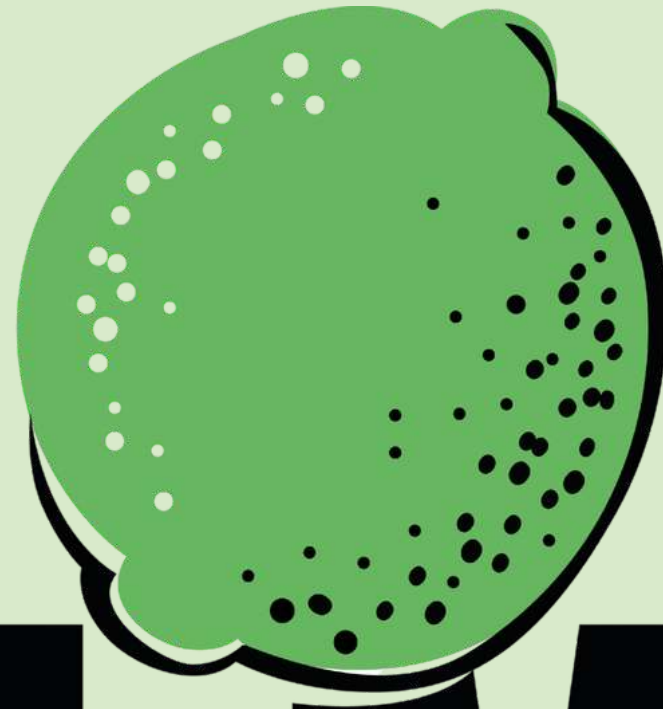




ALMA

- LIMONCELLO -



THE MEXICAN LIME LIQUEUR

OUR STORY



WHEN LIFE GIVES YOU LIMES

When Marie moved with her family to Mexico City for her job, she expected a new adventure—but never imagined creating her own spirits company.

As they settled into the vibrant city, Marie quickly fell in love with its warmth, culture, and bold flavors. However, when she went to find limoncello, all she could find was the traditional lemon version. In a country where limes are king, that didn't feel right.

That was the spark that started it all. Teaming up with master distiller Hillhamn Solomé, Marie set out to create a limoncello that captured the essence of Mexico—fresh, vibrant, and made with the finest limes. The result? ALMA—Spanish for "soul"—because this is more than just a drink. It's the essence of Mexico, bottled for the world to enjoy.



FOUNDER - MARIE VAN WENSEN

*Wensen*³²

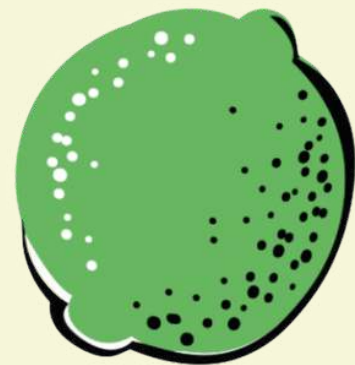
WHY ALMA IS DIFFERENT

- ✓ FROM LIMES - NOT LEMONS
- ✓ MEXICAN ORIGIN
- ✓ 40% LESS SUGAR - PERFECT FOR MIXING
- ✓ FEMALE LED & PRODUCED



THE MAKING OF ALMA

¡VAMOS!



Harvesting organic limes
from Veracruz, Mexico



Transport of fresh limes to our
distillery in Mexico-City



A team of skilled women
hand-peel the limes



Lime peels are macerated in
pure corn alcohol



The limoncello is bottled after
a six-step filtration process



OUR SIGNATURE BOTTLE

**NOT YOUR AVERAGE LIMONCELLO
– THIS ONE'S GREEN, DELICIOUS,
AND UNFORGETTABLE.**



30% ABV



Made from limes



No artificial flavours



40% less sugar

ALMA LIMONCELLO SPRITZ

**A READY-TO-DRINK COCKTAIL
THAT TURNS ANY MOMENT INTO
A SPARKLING CELEBRATION**



12% ABV - 750ML



Sparkling & Light



Serve over ice



5 servings per bottle



**GREEN ISN'T
JUST A COLOR,
IT'S OUR
NATURE.**



WE DO GOOD



Produced by women



Used limes are donated



Recycled glass



Naturally grown limes



OUR FAVOURITE ALMA COCKTAILS



ALMA LIME SPRITZ

60 ml ALMA, 90 ml sparkling wine, 30 ml mineral water, lime, mint and ice.

Fill a wine glass with ice, pour the wine, add the limoncello and mineral water, stir and decorate with a lime wheel and mint.



ALMARITA

60 ml ALMA, 60 ml tequila, 25 ml lemon juice, a touch of syrup, ice, salt and lime.

Frost the glass with salt, mix tequila, ALMA, juice, and syrup with ice, shake, and pour into the glass.



GRAPEFRUIT ALMA

30 ml ALMA, 60 ml grapefruit juice, 30 ml vodka, 15 ml lemon juice and ice.

Add all the ingredients to a mixer with ice and shake well. Serve in a pretty glass and that's it!