OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

44 by Bronzeville Winery Cabernet Sauvignon



Olé & Obrigado has partnered with Bronzeville Winery, a vibrant cultural hub in Chicago's historic Bronzeville neighborhood, to create 44 by Bronzeville Winery Cabernet Sauvignon. This collaboration bridges the rich cultural heritage of Bronzeville with the winemaking traditions of Rioja, Spain, telling a story that transcends borders. Crafted by a woman-owned winery, this wine embodies the spirit of inclusivity and cultural exchange.

Founded by Eric Williams and Cecilia Cuff, Bronzeville Winery celebrates the neighborhood's storied history and modern revitalization, serving as a community space for arts, culture, and hospitality. The number 44 holds special significance—not only is the winery located at 44th and Cottage Grove on the South Side, but it also pays tribute to Barack Obama, the 44th president and a proud son of Chicago.

Each purchase of 44 by Bronzeville Winery Cabernet Sauvignon supports career opportunities in hospitality for women and minorities through the PTTC foundation. The label features artwork by Chicago-based artist Krista Franklin, whose mixed-media collage work explores themes of identity, history, and the African Diaspora, further deepening the wine's narrative of cultural storytelling. Please enjoy this wine as much as we cherished crafting it.

Follow our journey at bronzevillewinery.com.

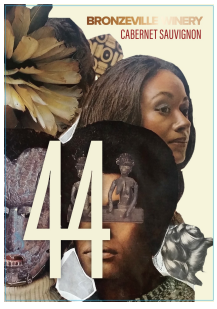
WHAT MAKES THIS WINE UNIQUE?: This wine honors the adaptable Cabernet Sauvignon grape, introduced to Spain by the French Bordelaise in the late 1800s. Today some of the oldest and best vineyards are in the northern part of Spain where this wine is grown. Reflecting the mission of Bronzeville Winery, it celebrates the power of cultural exchange, blending the rich history of winemaking with the vital role women play in shaping the industry.

GRAPE: This wine is made from 100% Cabernet Sauvignon grapes grown in the Sierra de la Demanda subregion of Rioja Alta. It's worth noting that it has been declassified, as Rioja regulations do not permit wines made solely from Cabernet Sauvignon. This wine is organically grown.



VINIFICATION AND AGING: Fermented in stainless steel tank and aged for 2 years in neutral wood vats.

LOCATION, SOIL, CLIMATE: Vines are tended in the remote and pristine valleys of the Sierra de la Demanda mountain range in north-central Spain. This region, located near the Ezcaray National Forest, features sandy and limestone soils and sits at an elevation of 568 meters (1,865 feet). The unique terroir, shaped by the surrounding natural landscape, contributes to the exceptional quality of the wines produced here.



ALCOHOL CONTENT: 14%

UPC CODE: 8437025118809