OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

44 by Bronzeville Winery Brut Cava



Olé & Obrigado has partnered with Bronzeville Winery, a vibrant cultural hub in Chicago's historic Bronzeville neighborhood, to create 44 by Bronzeville Winery Cava. This collaboration bridges the rich cultural heritage of Bronzeville with the winemaking traditions of Spain, telling a story that transcends borders. Crafted by woman winemaker Maria Galup, this cava 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 Cava 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?: 44 by Bronzeville Winery Cava stands out for its commitment to inclusivity and cultural exchange. Crafted by the skilled hands of woman winemaker Maria Galup in Catalonia, this Reserva Cava is aged for 12 months, resulting in a sparkling wine that balances fruitiness with refined bubbles. This wine is more than a beverage—it is a celebration of artistry, history, and the power of collaboration.

GRAPE: 40% Macabeo, 40% Xarello, 20% Parellada. Tended in limestone, clay and sandy soil at 100 - 500m (328 - 1,640ft) elevation.

PAIRING SUGGESTIONS: This cava pairs beautifully with a variety of dishes. Ideal accompaniments include seafood such as oysters, shrimp, or grilled fish. It also pairs well with light appetizers like goat cheese salad, tapas, or charcuterie, and works nicely with creamy pasta dishes or mild soft cheeses.

VINIFICATION AND AGING: In accordance with DO Cava regulations, this wine is crafted using the traditional method, with secondary fermentation taking place in the bottle. It is aged for 12 months on the lees, surpassing the DO's minimum requirement of 9 months for added complexity and depth of flavor.

LOCATION, SOIL, CLIMATE: The vineyards are located in northeastern Spain, just south of Barcelona, in the Alt Penedès subregion of the Penedès DO. Overlooking the Mediterranean at 176 meters (577 ft.) elevation, they lie in the town of Vilafranca del Penedès, where the ancient Greeks introduced vines before the 4th century BC. The soils, a mix of limestone, sand, and clay, offer excellent drainage and deep water retention. Poor in organic matter, these soils result in lower yields and a higher skin-to-juice ratio, producing grapes with intense, concentrated flavors. The region's average growing-season temperature is 66.6ºF, with annual rainfall of 24 inches.

TASTING NOTES It offers delicate aromas of green apple, citrus zest, and a hint of almond. On the palate, it's crisp with a fine, persistent bubble and flavors of bright green fruit, complemented by subtle notes of brioche and a touch of minerality. The finish is clean, with a refreshing acidity that lingers.

ALCOHOL CONTENT: 11.5%

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