OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

44 by Bronzeville Winery Rosé 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?: The 44 by Bronzeville Rosé Cava is a distinctive and elegant expression of craftsmanship, crafted by winemaker Maria Galup in Catalonia. Made from Trepat, an indigenous grape of the Penedès region, this rosé cava showcases the grape's natural bright acidity and soft tannins, which provide a beautifully integrated structure. The result is a wine with mouthwatering red fruit flavors and a gentle, balanced profile. This wine is not only a celebration of collaboration and artistry but also a tribute to the rich winemaking tradition of the region.



GRAPE: 100% Trepat. Tended in limestone and clay soil from 350 - 600m (1,148 - 1,968ft) elevation.

PAIRING SUGGESTIONS: The 44 by Bronzeville Rosé Cava pairs beautifully with a variety of dishes. Try it with fresh seafood like shrimp or lobster, or with charcuterie and soft cheeses like brie or goat cheese. It also complements light salads, roasted chicken, or creamy pasta dishes. Perfect for any celebration or as an everyday indulgence.



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 This rosé cava presents a beautiful dark pink color and a bouquet of strawberry and floral aromas. On the palate, it delivers ripe, juicy flavors of red fruit, with excellent length and a refreshing finish. The fine bubbles add a touch of elegance to the overall profile, making it a delightful, well-rounded sparkling wine. If you're looking for exceptional value in a rosé bubbly, this one is hard to beat.

ALCOHOL CONTENT: 11.5%

UPC CODE: 8437025118830