OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

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44 by Bronzeville Winery Alvarinho



Olé & Obrigado has partnered with Bronzeville Winery, a vibrant cultural hub in Chicago's historic Bronzeville neighborhood, to create 44 by Bronzeville Winery Alvarinho. This collaboration bridges the rich cultural heritage of Bronzeville with the winemaking traditions of Portugal's Vinho Verde region, telling a story that transcends borders.

Sourced from a women-owned winery dating back to the 12th century, this 100% Alvarinho reflects a deep commitment to preserving indigenous grape varieties and showcasing their full potential. True to the character of Vinho Verde, this wine highlights the freshness, minerality, and bright acidity that make Alvarinho so distinctive.

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 Alvarinho 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 Alvarinho is a tribute to heritage and craftsmanship. Sourced from a 12th-century, women-owned winery in Portugal's Vinho Verde region, it showcases the purity of 100% Alvarinho. True to Bronzeville Winery's mission, this wine not only honors tradition but also supports career opportunities for women, Black, Brown, and LGBTQIA+ in hospitality through the PTTC foundation. A bottle that bridges cultures, celebrating both history and inclusivity.

GRAPE: 100% Alvarinho (Albariño)

PAIRING SUGGESTIONS: This Alvarinho pairs beautifully with fresh seafood like grilled shrimp, oysters, and ceviche, enhancing their natural brininess. It also complements light salads, citrus-infused dishes, and creamy cheeses such as goat cheese or burrata. For a heartier pairing, try it with roasted chicken, Mediterranean tapas, or Asian cuisine with a touch of spice. Its crisp acidity and ripe fruit profile make it a versatile companion for a variety of flavors.



VINIFICATION AND AGING: Slow fermentation in stainless steel vats at 15°C for ~25 days. Aged for 4 months in stainless steel on the lees. 50% of the blend undergoes 12 hours of skin maceration. Vegan friendly. Not organic. Not single vineyard.

LOCATION, SOIL, CLIMATE: This wine is produced in the Vinho Verde region of northern Portugal, specifically in the town of Peñafiel. The estate spans 35 hectares, with vineyards planted between 2005 and 2020. The vines grow at altitudes ranging from 100 to 150 meters on soils of granitic origin with sandy outcrops, which provide excellent drainage and contribute to the wine's mineral character. The region benefits from a cool, Atlantic-influenced climate, with mild temperatures and an average annual rainfall of approximately 1200 mm. These growing conditions support slow, balanced ripening and help preserve the natural freshness and acidity of the Alvarinho grape.

TASTING NOTES Ripe stone fruit and citrus aromas lead into a fresh, mineral-driven palate with lively acidity. Layers of peach, apricot, and Meyer lemon unfold alongside subtle floral and saline notes, creating a balanced and refreshing finish.

ALCOHOL CONTENT: 12.5%

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