

Ossia™ ORGANIC



DE-ÖKO-003 EU
Agriculture



ROBUST AND VERSATILE YEAST FOR ORGANIC BEVERAGES

Ossia™, a certified organic yeast, is suitable for fermenting a diverse array of alcoholic beverages including white, rosé or red wines, cider, fruit beverages, seltzers, kombucha and more. The beverages fermented with Ossia™ are crisp and clean, with a fresh taste.

Ossia™ is a robust yeast, capable of fermenting in a broad temperature range, and achieving up to 15 degrees of alcohol. Its metabolism is particularly efficient with consistent kinetics and low production of sulphur dioxide and volatile acidity.

Recommended Styles



- ✓ White Wine
- ✓ Red Wine
- ✓ Fruit Wine
- ✓ Cider

Key Benefits



H₂S-preventing wine yeast

- ✓ Organic certified
- ✓ Versatility and robustness
- ✓ Clean aromas



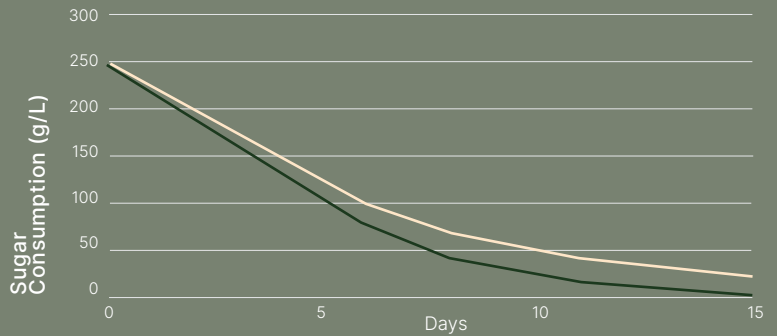
The aromatic expression is characterized by delicate hints of tropical fruit and white fruit.

Sugar Consumption Profile (g/L)

Chardonnay

Fermentation at 20 °C
24,6 Brix
274 mg/L YAN

- Ossia™
- Leading All Purpose Competitor



Technical Characteristics

Kinetics	Moderate	■■■■■
Optimal Temperature*	18 °C to 32 °C	
Cold Tolerance**	15 °C	
Alcohol Tolerance	16% vol.	
Nitrogen Requirements	Moderate	■■■■■
Killer Factor	Active	

Flocculation	Moderate - High	■■■■■
Glycerol	6.0-8.0 g/L	
Volatile Acidity	Low	■■■■■
SO ₂ Production	Very Low - None	■■■■■
H ₂ S Production***	Non-Detectable	■■■■■
Foam Production	Low	■■■■■

*When fermenting to dryness, it is recommended to increase temperature to > 18 °C near the end to ensure a proper finish. Nitrogen supplementation is recommended during the initial 1/3 of fermentation, especially when fermenting at warmer temperatures or in highly clarified musts. / ** Once active fermentation has been established.

*** Below threshold of detection in conditions tested.

YAN level: Low=between 150-225 / Moderate=between 225-300 / High=more than 300