

# Ossia™ ORGANIC



## 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



H<sub>2</sub>S-preventing wine yeast

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



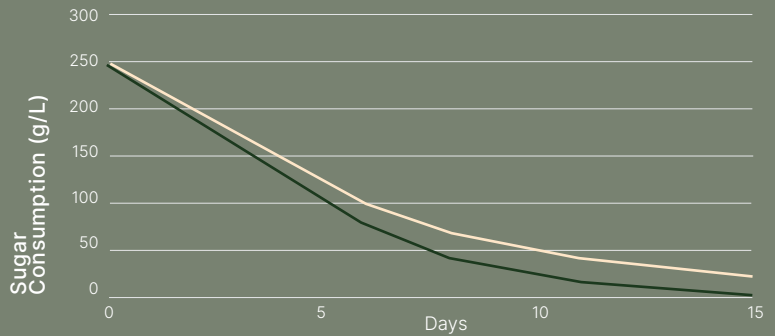
The aromatic expression is characterized by delicate hints of tropical fruit and white fruit.

## 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 <sub>2</sub> Production	Very Low - None	■■■■■
H <sub>2</sub> 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