



A robust and versatile organic yeast for making complex, aromatic organic wines

Ossia is Renaissance's high performance certified organic (NOP/COR) yeast that prevents the formation of H₂S. In organic winemaking, H₂S and its associated reductive character faults can't be minimized by the conventional methods of adding inorganic nitrogen or copper. Ossia is an exciting new tool for organic winemakers to proactively guard against reductive faults while also improving aroma profiles through increased expression of tropical fruit esters.

Ossia maintains the natural acidity of the juice while also producing increased amounts of esters, creating fruity and lively wines which linger on the palate. Ossia is a very versatile strain and is recommended for use in white, red, and fruit wines and cider. Ossia's aroma profile and its ability to arrest fermentation by lowering the temperature also make it a good choice for sweeter styles of wine.

Notes

When fermenting to dryness, it is recommended to increase temperature to > 20 °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.

Recommended Styles:

- White Wine
- Red Wine
- Fruit Wine
- Cider



DE-ÖKO-003
EU Agriculture

TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	18 °C to 32 °C
Cold Tolerance*	15 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Moderate
Killer Factor	Active
Flocculation	Moderate - High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.5 g/L
Glycerol	6.0-8.0 g/L
Volatile Acidity	Low
SO₂ Production	None - Very Low
H₂S Production	None
Foam Production	Low

YAN Levels:

Low	150-225
Moderate	225-300
High	300+

* Once active fermentation has been established.

** Grams of sugar required to produce 1% alcohol (v/v). Varies depending on the sugar and nutrients composition of the must and environmental conditions.



REHYDRATION PROTOCOL

Correct yeast rehydration is crucial to obtain a healthy fermentation.

Please follow the Rehydration Instructions to avoid stuck or sluggish fermentations.

Inoculation Rate:

0.2-0.35 g/L (1.7-2.9 lbs/1000 gallons)

Rehydration Instructions:

1. In an inert and sterile container, prepare chlorine-free water at 38-42 °C (100-108 °F) that is 10 times the weight of the yeast to be rehydrated.
2. Gently mix the yeast into the water and allow 20 minutes for rehydration.
3. After rehydration, begin to slowly add full strength juice into the yeast mixture every 5 minutes to allow for acclimation. Do not decrease the temperature of the mixture by more than 5 °C (9 °F) with each juice addition.
4. When the temperature of the yeast suspension is less than 10 °C (18 °F) warmer than the must or juice to be inoculated, slowly add the yeast mixture into the fermentation vessel.

Note: Directly adding dry yeast to the must or juice tank is not advised.



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