

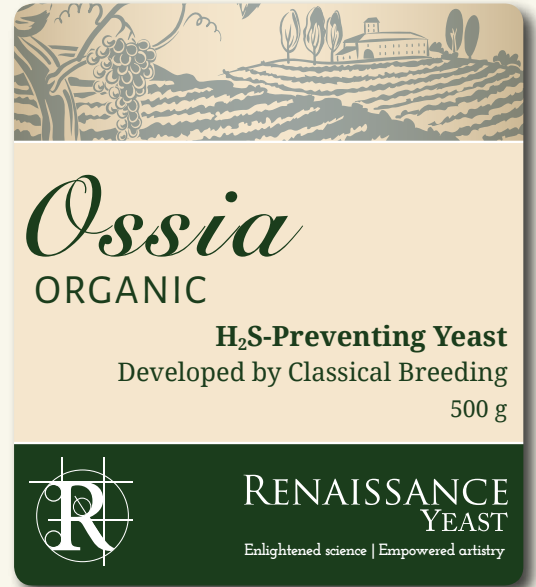
# RENAISSANCE YEAST

## Ossia | Hydrogen Sulfide ORGANIC Preventing Wine Yeast

H <sub>2</sub> S PREVENTION	NON-GMO	SPECIES
✓	✓	<i>S. cerevisiae</i> hybrid

**Ossia Organic** (*Saccharomyces cerevisiae hybrid*), Renaissance Yeast's latest H<sub>2</sub>S-preventing yeast, provides a high-quality advance for organic winemakers. Making an all-natural organic wine can sometimes present its challenges. One of these is H<sub>2</sub>S and its associated reductive character faults that cannot be minimized by conventional means such as adding inorganic diammonium phosphate to the must or using inorganic copper sulphate to remediate a problematic wine.

Ossia (Italian, from o sia or 'let it be') is a non-GMO, natural wine yeast strain that has been selected for its inability to produce H<sub>2</sub>S during fermentation, thereby greatly reducing the probability of H<sub>2</sub>S contaminating your vintage while simultaneously enhancing the complexity and aroma of your wine. Produced in state-of-the-art manufacturing facilities in Germany and fully certified as organic, Ossia is characterized by robust fermentation kinetics and an ability to perform under a range of diverse conditions. Ideal for reds, whites and fruit wines, Ossia Organic will be welcomed by winemakers as an exciting new advance in organic winemaking.



### *Robust, versatile*



RECOMMENDED VARIETALS

- Whites
- Reds
- Cider & Fruit Wines

INOCULATION RATE	FERMENTATION TEMPO	TEMPERATURE RANGE	ALCOHOL TOLERANCE
0.25-0.40 g/L	moderate	16-32 °C (61-86 °F)	16%
COMPETITIVE FACTOR	NITROGEN REQUIREMENTS	FOAM PRODUCTION	
active	medium	low	

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