Renaissance Yeast

Ossia

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 H_2S. In organic winemaking, H_2S 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.

Technical Characteristics

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

Dosage	Conversion Factor	Glycerol	Volatile Acidity	SO2 Production	H2S Production	Foam Production
0.2-0.35g/L	*16.5 g/L*	*6-8 g/L*	*Low*	*None to Very Low*	*None*	*Low*

Applications

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.

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