

# ORGANIC STATEMENT | LEGACY VIN 7

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Dear Reader,

## **ANCHOR YEAST FOR ORGANIC WINE PRODUCTION**

Anchor Oenology, a division of Anchor Yeast, does not supply any commercial organically certified yeast strains.

### **Unique characteristics of Anchor yeast VIN 7 for organic wine production**

VIN 7 is a natural triploid hybrid (*Saccharomyces cerevisiae* x *S. cerevisiae* x *S. kudriavzevii*) isolated from nature and commercialized by Anchor Yeast. This strain is unique due to its natural hybrid state and the unique and characteristic thiol aroma profile it produces. There is no equivalent commercial or organically certified product available.

These commercial yeast cultures are supplied by Anchor Yeast Oenology division. These strains are allowed for use in organic wine production, although not certified as organic yeast.

Kind regards,



Elda Lerm

International Product Manager

Anchor Oenology

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