

**CPC****COOPERATIVE PATENT CLASSIFICATION****C12G****WINE; OTHER ALCOHOLIC BEVERAGES; PREPARATION THEREOF** (beer [C12C](#))**C12G 1/00****Preparation of wine or sparkling wine****C12G 1/005**

- . {Methods or means to load or unload, to weigh or to sample the vintage; Replenishing; Separation of the liquids from the solids before or after fermentation}

**C12G 1/02**

- . Preparation of must from grapes; Must treatment and fermentation

**C12G 1/0203**

- .. {by microbiological or enzymatic treatment}

**C12G 1/0206**

- .. {using a home wine making vessel}

**C12G 1/0209**

- .. {in a horizontal or rotatably mounted vessel ([C12G 1/0206](#) takes precedence)}

**C12G 1/0213**

- .. {with thermal treatment of the vintage ([C12G 1/0206](#) takes precedence)}

**C12G 1/0216**

- .. {with recirculation of the must for pomage extraction}

**C12G 1/04**

- .. Sulfiting the must; Desulfiting

**C12G 1/06**

- . Preparation of sparkling wine, e.g. champagne; Impregnating wine with carbon dioxide

**C12G 1/062**

- .. {Agitation, centrifugation, or vibration of bottles}

**C12G 1/064**

- .. {using enclosed yeast}

**C12G 1/08**

- . Removal of yeast ("degorgeage")

**C12G 3/00****Preparation of other alcoholic beverages****C12G 3/005**

- . {solid or pasty alcoholic beverage-forming compositions}

**C12G 3/02**

- . by straight fermentation

**C12G 3/025**

- .. {Low alcoholic beverages (produced by after-treatment of fermented solutions [C12G 3/08](#))}

**C12G 3/04**

- . by mixing, e.g. liqueurs

**C12G 3/06**

- .. with flavouring ingredients

**C12G 3/065**

- ... {Flavouring with wood or wood extract; Pretreatment of the wood used therefor}

**C12G 3/08**

- . by other methods for varying the composition of fermented solutions, e.g. by reducing the alcohol content

**C12G 3/085**

- .. {using membranes, e.g. by ultra filtration, by dialysis, by osmosis, by inverse osmosis, by electrodialysis}

**C12G 3/10**

- .. Increasing the alcohol content

**C12G 3/105**

- ... {by refrigeration and separation of the crystals formed}

**C12G 3/12**

- ... by distillation

**C12G 2200/00****Special features****C12G 2200/05**

- . Use of particular microorganisms in the preparation of wine

**C12G 2200/11**

- . Use of genetically modified microorganisms in the preparation of wine

**C12G 2200/15**

- . Use of particular enzymes in the preparation of wine

**C12G 2200/21**

- . Wine additives, e.g. flavouring or colouring agents

- C12G 2200/25
  - Preparation of wine or sparkling wine in vessels with movable equipment for mixing the content
- C12G 2200/31
  - Wine making devices having compact design or adapted for home use