

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