

CPC COOPERATIVE PATENT CLASSIFICATION

C12G WINE; OTHER ALCOHOLIC BEVERAGES; PREPARATION THEREOF ([beer C12C](#))

1/00 Preparation of wine or sparkling wine

- 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}
- 1/02
 - . Preparation of must from grapes; Must treatment and fermentation
- 1/0203
 - . . {by microbiological or enzymatic treatment}
- 1/0206
 - . . {using a home wine making vessel}
- 1/0209
 - . . {in a horizontal or rotatably mounted vessel ([C12G 1/0206](#) takes precedence)}
- 1/0213
 - . . {with thermal treatment of the vintage ([C12G 1/0206](#) takes precedence)}
- 1/0216
 - . . {with recirculation of the must for pomage extraction}
- 1/04
 - . . Sulfiting the must; Desulfiting
- 1/06
 - . Preparation of sparkling wine, e.g. champagne; Impregnating wine with carbon dioxide
- 1/062
 - . . {Agitation, centrifugation, or vibration of bottles}
- 1/064
 - . . {using enclosed yeast}
- 1/08
 - . Removal of yeast ("degorgeage")

3/00 Preparation of other alcoholic beverages

- 3/005
 - . {solid or pasty alcoholic beverage-forming compositions}
- 3/02
 - . by straight fermentation
- 3/025
 - . . {Low alcoholic beverages ([produced by after-treatment of fermented solutions C12G 3/08](#))}
- 3/04
 - . by mixing, e.g. liqueurs
- 3/06
 - . . with flavouring ingredients
- 3/065
 - . . . {Flavouring with wood or wood extract; Pretreatment of the wood used therefor}
- 3/08
 - . by other methods for varying the composition of fermented solutions, e.g. by reducing the alcohol content
- 3/085
 - . . {using membranes, e.g. by ultra filtration, by dialysis, by osmosis, by inverse osmosis, by electrodialysis}
- 3/10
 - . . Increasing the alcohol content
- 3/105
 - . . . {by refrigeration and separation of the crystals formed}
- 3/12
 - . . . by distillation

2200/00 Special features

- 2200/05
 - . Use of particular microorganisms in the preparation of wine
- 2200/11
 - . Use of genetically modified microorganisms in the preparation of wine
- 2200/15
 - . Use of particular enzymes in the preparation of wine
- 2200/21
 - . Wine additives, e.g. flavouring or colouring agents
- 2200/25
 - . Preparation of wine or sparkling wine in vessels with movable equipment for mixing the content
- 2200/31
 - . Wine making devices having compact design or adapted for home use