

ECLA**EUROPEAN CLASSIFICATION****C12G****WINE; OTHER ALCOHOLIC BEVERAGES; PREPARATION THEREOF
(beer C12C)**[N: **WARNING**

- 1.
2. The following IPC groups are not used in the internal ECLA classification system.
Subject matter covered by these groups is classified in the following ECLA groups:

C12G1/022	covered by	C12G1/02B
C12G1/024	" "	C12G1/02D
C12G1/026	" "	C12G1/02
C12G1/028	" "	C12G1/02E
C12G1/032	" "	C12G1/02F
C12G1/036	" "	C12G1/02C
C12G1/067	" "	C12G1/06
C12G1/073	" "	C12G1/06 , C12G1/06C
C12G1/09	" "	C12G1/08
C12G1/10	" "	C12G1/02B , C12H1/10 , C12G1/18
C12G1/12	" "	C12H
C12G3/07	" "	C12G3/06B
C12G3/14	" "	C12G3/10B

]

C12G1/00**Preparation of wine or sparkling wine****C12G1/00B**

- [N: 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]

C12G1/02

- Preparation of must from grapes; Must treatment and fermentation

C12G1/02B

- • [N: by microbiological or enzymatic treatment]

C12G1/02C

- • [N: using a home wine making vessel]

C12G1/02D

- • [N: in a horizontal or rotatably mounted vessel ([C12G1/02C](#) takes precedence)]

C12G1/02E

- • [N: with thermal treatment of the vintage ([C12G1/02C](#) takes precedence)]

C12G1/02F

- • [N: with recirculation of the must for pomage extraction]

C12G1/04

- • Sulfiting the must; Desulfiting

C12G1/06

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

C12G1/06B

- • [N: Agitation, centrifugation, or vibration of bottles]

C12G1/06C

- • [N: using enclosed yeast] [N9501]

C12G1/08

- Removal of yeast ("degorgeage")

C12G3/00**Preparation of other alcoholic beverages****C12G3/00B**

- [N: solid or pasty alcoholic beverage-forming compositions]

C12G3/02

- by straight fermentation

- C12G3/02B
 - . . [N: Low alcoholic beverages (produced by after-treatment of fermented solutions [C12G3/08](#))]
- C12G3/04
 - . by mixing, e.g. liqueurs
- C12G3/06
 - . . with flavouring ingredients
- C12G3/06B
 - . . . [N: Flavouring with wood or wood extract; Pretreatment of the wood used therefor]
- C12G3/08
 - . by other methods for varying the composition of fermented solutions, e.g. by reducing the alcohol content
- C12G3/08B
 - . . [N: using membranes, e.g. by ultra filtration, by dialysis, by osmosis, by inverse osmosis, by electrodialysis]
- C12G3/10
 - . . Increasing the alcohol content
- C12G3/10B
 - . . . [N: by refrigeration and separation of the crystals formed]
- C12G3/12
 - . . . by distillation