

## 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:

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

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#### 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 electro dialysis]
- C12G3/10
  - . . Increasing the alcohol content
- C12G3/10B
  - . . . [N: by refrigeration and separation of the crystals formed]
- C12G3/12
  - . . . by distillation