

CPC**COOPERATIVE PATENT CLASSIFICATION****C12G****WINE; OTHER ALCOHOLIC BEVERAGES; PREPARATION THEREOF**
(beer [C12C](#))**WARNING**

The following IPC groups are not used in the CPC system. Subject matter covered by these groups is classified in the following CPC groups:

[C12G 1/022](#) covered by [C12G 1/0203](#) [C12G 1/024](#) " " [C12G 1/0209](#)
[C12G 1/026](#) " " [C12G 1/02](#)
[C12G 1/028](#) " " [C12G 1/0213](#) [C12G 1/032](#) " " [C12G 1/0216](#)
[C12G 1/036](#) " " [C12G 1/0206](#) [C12G 1/067](#) " " [C12G 1/06](#) [C12G 1/073](#)
 " " [C12G 1/06](#), [C12G 1/064](#) [C12G 1/09](#) " " [C12G 1/08](#)
[C12G 1/10](#) " " [C12G 1/0203](#), [C12H 1/10](#), [C12G 1/18](#) [C12G 1/12](#) " "
[C12H](#)
[C12G 3/07](#) " " [C12G 3/065](#)
[C12G 3/14](#) " " [C12G 3/105](#)

Guidance heading:**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

Guidance heading:

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