

# CPC COOPERATIVE PATENT CLASSIFICATION

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

### WARNING

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

C12G 1/022-C12G 1/036	covered by
C12G 1/067	covered by
C12G 1/073	covered by
C12G 1/09	covered by
C12G 1/10	covered by
C12G 1/12	covered by
C12G 3/07	covered by
C12G 3/14	covered by

<b>1/00</b>	<b>Preparation of wine or sparkling wine</b>	<b>2200/11</b>	• Use of genetically modified microorganisms in the preparation of 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}	2200/15	• Use of particular enzymes in the preparation of wine
1/02	• Preparation of must from grapes; Must treatment and fermentation	2200/21	• Wine additives, e.g. flavouring or colouring agents
1/0203	• . {by microbiological or enzymatic treatment}	2200/25	• Preparation of wine or sparkling wine in vessels with movable equipment for mixing the content
1/0206	• . {using a home wine making vessel}	2200/31	• Wine making devices having compact design or adapted for home use
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")		
<b>3/00</b>	<b>Preparation of other alcoholic beverages</b>		
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		
<b>2200/00</b>	<b>Special features</b>		
2200/05	• Use of particular microorganisms in the preparation of wine		