

CPC COOPERATIVE PATENT CLASSIFICATION

C CHEMISTRY; METALLURGY

(NOTES omitted)

CHEMISTRY

C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING

(NOTES omitted)

C12G WINE; PREPARATION THEREOF; ALCOHOLIC BEVERAGES (beer [C12C](#)); PREPARATION OF ALCOHOLIC BEVERAGES NOT PROVIDED FOR IN SUBCLASSES [C12C](#) OR [C12H](#)

WARNING

The following IPC groups are not in the CPC scheme. The subject matter for these IPC groups is classified in the following CPC groups:

C12G 1/022	covered by	C12G 1/0203
C12G 1/024	covered by	C12G 1/0209
C12G 1/026	covered by	C12G 1/02
C12G 1/028	covered by	C12G 1/0213
C12G 1/032	covered by	C12G 1/0216
C12G 1/036	covered by	C12G 1/0206
C12G 1/067	covered by	C12G 1/06
C12G 1/073	covered by	C12G 1/06 , C12G 1/064
C12G 1/09	covered by	C12G 1/08
C12G 1/10	covered by	C12G 1/00 , C12H 1/10 , C12H 1/18
C12G 1/12	covered by	C12G 1/00

1/00	Preparation of wine or sparkling wine	3/02	. by fermentation
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}	3/021	. . of botanical family Poaceae, e.g. wheat, millet, sorghum, barley, rye, or corn
1/02	. Preparation of must from grapes; Must treatment and fermentation	3/022	. . . of botanical genus Oryza, e.g. rice
1/0203	. . {by microbiological or enzymatic treatment}	3/023	. . of botanical family Solanaceae, e.g. potato
1/0206	. . {using a home wine making vessel}	3/024	. . of fruits other than botanical genus Vitis
1/0209	. . {in a horizontal or rotatably mounted vessel (C12G 1/0206 takes precedence)}	3/025	. . Low-alcohol beverages (methods for reducing the alcohol content after fermentation C12H 3/00)
1/0213	. . {with thermal treatment of the vintage (C12G 1/0206 takes precedence)}	3/026	. . with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides, added before or during the fermentation stage; with flavouring ingredients added before or during the fermentation stage
1/0216	. . {with recirculation of the must for pomage extraction}	3/04	. by mixing, e.g. for preparation of liqueurs
1/04	. . Sulfiting the must; Desulfiting	3/05	. . with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides
1/06	. Preparation of sparkling wine; Impregnation of wine with carbon dioxide (methods for reducing the alcohol content after fermentation C12H 3/00 ; methods for increasing the alcohol content after fermentation C12H 6/00)	3/055	. . . extracted from plants
1/062	. . {Agitation, centrifugation, or vibration of bottles}	3/06	. . with flavouring ingredients
1/064	. . {using enclosed yeast}	3/07	. . . Flavouring with wood extracts, e.g. generated by contact with wood; Wood pretreatment therefor
1/08	. Removal of yeast ["degorgeage"]	3/08	. by methods for altering the composition of fermented solutions or alcoholic beverages not provided for in groups C12G 3/02 - C12G 3/07 (methods for reducing the alcohol content of fermented solutions or alcoholic beverages C12H 3/00 ; methods for increasing the alcohol content of fermented solutions or alcoholic beverages C12H 6/00)
1/14	. Preparation of wine or sparkling wine with low alcohol content (methods for reducing the alcohol content after fermentation C12H 3/00)		
3/00	Preparation of other alcoholic beverages		
3/005	. Solid or pasty alcoholic beverage-forming compositions		

C12G

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