

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

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:

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|---------------------------------------|------------|
| 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 |

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|-------------|--|----------------|--|
| 1/00 | Preparation of wine or sparkling wine | 3/085 | . . {using membranes, e.g. by ultra filtration, by dialysis, by osmosis, by inverse osmosis, by electro dialysis } |
| 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 } | 3/10 | . . Increasing the alcohol content |
| 1/02 | . Preparation of must from grapes; Must treatment and fermentation | 3/105 | . . . {by refrigeration and separation of the crystals formed } |
| 1/0203 | . . {by microbiological or enzymatic treatment } | 3/12 | . . . by distillation |
| 1/0206 | . . {using a home wine making vessel } | | |
| 1/0209 | . . {in a horizontal or rotatably mounted vessel (C12G 1/0206 takes precedence) } | 2200/00 | Special features |
| 1/0213 | . . {with thermal treatment of the vintage (C12G 1/0206 takes precedence) } | 2200/05 | . Use of particular microorganisms in the preparation of wine |
| 1/0216 | . . {with recirculation of the must for pomage extraction } | 2200/11 | . Use of genetically modified microorganisms in the preparation of wine |
| 1/04 | . . Sulfiting the must; Desulfiting | 2200/15 | . Use of particular enzymes in the preparation of wine |
| 1/06 | . Preparation of sparkling wine, e.g. champagne; Impregnating wine with carbon dioxide | 2200/21 | . Wine additives, e.g. flavouring or colouring agents |
| 1/062 | . . {Agitation, centrifugation, or vibration of bottles } | 2200/25 | . Preparation of wine or sparkling wine in vessels with movable equipment for mixing the content |
| 1/064 | . . {using enclosed yeast } | 2200/31 | . Wine making devices having compact design or adapted for home use |
| 1/08 | . Removal of yeast ("degorgeage") | | |
| 3/00 | Preparation of other alcoholic beverages | | |
| 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 | | |