

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 |

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