

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

- 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}
- 1/02 . Preparation of must from grapes; Must treatment and fermentation
- 1/0203 . . {by microbiological or enzymatic treatment}
- 1/0206 . . {using a home wine making vessel}
- 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; 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](#))
- 1/062 . . {Agitation, centrifugation, or vibration of bottles}
- 1/064 . . {using enclosed yeast}
- 1/08 . Removal of yeast ["degorgeage"]
- 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

- 3/02 . by fermentation
- 3/021 . . of botanical family Poaceae, e.g. wheat, millet, sorghum, barley, rye, or corn
- 3/022 . . . of botanical genus Oryza, e.g. rice
- 3/023 . . of botanical family Solanaceae, e.g. potato
- 3/024 . . of fruits other than botanical genus Vitis
- 3/025 . . Low-alcohol beverages ([methods for reducing the alcohol content after fermentation C12H 3/00](#))
- 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
- 3/04 . by mixing, e.g. for preparation of liqueurs
- 3/05 . . with health-improving ingredients, e.g. flavonoids, flavones, polyphenols or polysaccharides
- 3/055 . . . extracted from plants
- 3/06 . . with flavouring ingredients
- 3/07 . . . Flavouring with wood extracts, e.g. generated by contact with wood; Wood pretreatment therefor
- 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](#))

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