SECTION C — CHEMISTRY; METALLURGY

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

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

Note(s) [6]

In this subclass, it is desirable to add the indexing codes of subclass C12R.

1/00 Preparation of wine or sparkling wine [1, 2006.01]
1/02 • Preparation of must from grapes; Must treatment or fermentation **[1, 2006.01]**
1/022 • • Fermentation; Microbiological or enzymatic treatment **[6, 2006.01]**
1/024 • • • in a horizontally mounted cylindrical vessel (C12G 1/026 takes precedence) **[6, 2006.01]**
1/026 • • • in vessels with movable equipment for mixing the content **[6, 2006.01]**
1/028 • • • with thermal treatment of the grapes or the must **[6, 2006.01]**
1/032 • • • with recirculation of the must for pompage extraction **[6, 2006.01]**
1/036 • • • by use of a home wine making vessel **[6, 2006.01]**
1/04 • • Sulfiting the must; Desulfiting **[1, 2006.01]**
1/06 • Preparation of sparkling wine, e.g. champagne; Impregnating wine with carbon dioxide **[1, 2006.01]**
1/067 • • Continuous processes **[6, 2006.01]**
1/073 • • Fermentation with immobilised yeast **[6, 2006.01]**
1/08 • Removal of yeast ("degorgeage") **[1, 2006.01]**
1/09 • • Agitation, centrifugation or vibration of bottles **[6, 2006.01]**
1/10 • Deacidifying of wine **[6, 2006.01]**
1/12 • Processes for preventing winestone precipitation **[6, 2006.01]**

3/00 Preparation of other alcoholic beverages [1, 2006.01]
3/02 • by straight fermentation **[1, 2006.01]**
3/04 • by mixing, e.g. liqueurs **[1, 2006.01]**
3/06 • • with flavouring ingredients **[1, 2006.01]**
3/07 • • • Flavouring with wood or wood extract; Pretreatment of the wood used therefor **[6, 2006.01]**
3/08 • by other methods for varying the composition of fermented solutions (removal of alcohol from alcoholic beverages to obtain alcohol-free or low-alcohol beverages C12H 3/00) **[1, 2006.01]**
3/10 • • Increasing the alcohol content **[1, 2006.01]**
3/12 • • • by distillation **[1, 2006.01]**
3/14 • • • by freezing **[6, 2006.01]**