

## 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.

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|-------------|---|-------------|--|
| <b>1/00</b> | <b>Preparation of wine or sparkling wine [1, 2006.01]</b>   | 1/08        | • Removal of yeast ("degorgeage") [1, 2006.01]   |
| 1/02        | • Preparation of must from grapes; Must treatment or fermentation [1, 2006.01]                      | 1/09        | • • Agitation, centrifugation or vibration of bottles [6, 2006.01]   |
| 1/022       | • • Fermentation; Microbiological or enzymatic treatment [6, 2006.01]                               | 1/10        | • Deacidifying of wine [6, 2006.01]  |
| 1/024       | • • • in a horizontally mounted cylindrical vessel (C12G 1/026 takes precedence) [6, 2006.01]       | 1/12        | • Processes for preventing winestone precipitation [6, 2006.01]  |
| 1/026       | • • • in vessels with movable equipment for mixing the content [6, 2006.01]                         | <b>3/00</b> | <b>Preparation of other alcoholic beverages [1, 2006.01]</b>   |
| 1/028       | • • • with thermal treatment of the grapes or the must [6, 2006.01]                                 | 3/02        | • by straight fermentation [1, 2006.01]  |
| 1/032       | • • • with recirculation of the must for pompage extraction [6, 2006.01]                            | 3/04        | • by mixing, e.g. liqueurs [1, 2006.01]  |
| 1/036       | • • • by use of a home wine making vessel [6, 2006.01]  | 3/06        | • • with flavouring ingredients [1, 2006.01]   |
| 1/04        | • • Sulfiting the must; Desulfiting [1, 2006.01]  | 3/07        | • • • Flavouring with wood or wood extract; Pretreatment of the wood used therefor [6, 2006.01]  |
| 1/06        | • Preparation of sparkling wine, e.g. champagne; Impregnating wine with carbon dioxide [1, 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] |
| 1/067       | • • Continuous processes [6, 2006.01]   | 3/10        | • • Increasing the alcohol content [1, 2006.01]  |
| 1/073       | • • Fermentation with immobilised yeast [6, 2006.01]  | 3/12        | • • • by distillation [1, 2006.01]   |
|             |   | 3/14        | • • • by freezing [6, 2006.01]   |