

# **FIRST TASK: REDWINE QUALITY ANALYSIS**

I've developed a Red Wine Quality Analysis Dashboard, using data on various chemical properties and their influence on wine quality. 🍷 This Power BI dashboard offers a comprehensive look at the factors affecting the quality of red wine, and here's what it presents:

1. Differences Between Chemical Properties: A bar chart showing key chemical differences (like alcohol, citric acid, and residual sugar) between high and low-quality wines.
2. Wine Quality Ratings Distribution: Visualizing the spread of quality ratings to identify patterns and anomalies in the dataset.
3. Alcohol's Impact on Quality: A line graph illustrating how varying alcohol levels correlate with average wine quality.
4. Sugar Content and Sweetness/Quality Perception: A scatter plot highlighting how sugar content influences both sweetness and perceived quality.
5. Overall Chemical Influence on Quality: Representing the combined effect of various chemical properties on the final quality score.

Key metrics include:

Total Sulfur Dioxide: 74K

Total pH: 5.29K

This dashboard helps uncover insights that winemakers and enthusiasts can use to understand how chemical composition impacts wine quality!

**DASHBOARD BELOW!!!**

