Information about variables

* Fixed acidity: a nonvolatile acid( also know as a fixed acid or metabolic acid) is an acid produced from sources other than carbon dioxide. They are produced from e.g. an incomplete metabolism of carbohydrates, fats, and proteins. Expressed in pH
* Volatile acidity: In the context of wine making, volatile acidity is a form of wine spoilage that is byproduct of microbial metabolism that can occur during the wine making process with the introduction of harmful bacteria. Dimensionality not appreciated
* Citric acid has many uses in wine production. Citric acid is a weak organic acid, which is often used as a natural preservative or additive to food or drink to add a sour taste to food. It can also be used to neutralize surfaces that have been treated with basic substances. Dimensionality not appreciated
* Residual sugar, percentage of sugar not fermented (sugar fermented= alcohol)
* Chloride: Cl- , don’t know too much but high concentrations makes the wine salty (pH >7)
* Free sulfur dioxide
* Total sulfur dioxide

Sulfur dioxide (SO(2)) is used as a preservative and stabilizer in wine production to prevent undesired biochemical processes in the must and the final product. The concentration of SO(2) is restricted by national regulations. There are two main forms of SO(2) in wine-free (inorganic forms) and bound (fixed to organic compounds, e.g. aldehydes)

* Density: mass/volume
* pH(acid, salinity meter)
* sulphates: turns into sulphur dioxide (S-)
* alcohol percentaje
* quality: rated from 0 to 10
* type (1 or 2)