Assuming all wines are well made, we can assume that the closer to the average values the wine is for all attributes, the better it should be + **only one very wrong parameter can already lead to a bad taste**

**Darstellung Spinnennetzdiagramm:**

* Könnte als Average gut der Darstellung der Attribute pro Qualitätsstufe dienen

**Content of attributes:**

* Es könnten uns Geschmacksnoten fehlen (kriegen wir aber auch nicht)
* Acids:
  + Fixed Acidity:
    - Somewhat related to pH, but no direct connection
    - Too low value leads to flabby and flat taste
    - Too high value leads to excessively sour and sharp taste
    - Relation(/Balance) of total acid and residual sugar is important for good taste
    - More should be better in white wine
    - More is refreshing
    - Below a minimum the whine (at least white wine) should test boring
  + Volatile Acidity:
    - Can contribute to wine fault
    - Most people can detect excessive amounts at around 600 mg/l
  + Citric Acidity:
    - Naturally very low in wine
    - In the European Union adding citric acid for acidification is prohibited, bit limited use is permitted in some cases
    - Too high value leads to aggressive citric flavours
* Residual Sugar:
  + Relation(/Balance) of total acid and residual sugar is important for good taste
  + I expect it to be in a way that too high is bad, too low is also bad
  + White wine should not have too much sugar in it to taste good
* Chlorides:
  + Too much should generally not taste good
  + BUT, even somewhat higher values can be ok for white wine
  + Too little is not good either
  + Should be different for white and red
* Sulfur Dioxide:
  + Used to make it more durable (stabilised), but too much will make it taste bad, very low border value, the lower the better
  + Free:
  + Total:
    - Free + Bound
* Density:
  + Displays the balance between sugar and alcohol, but also influenced by other parts of the wine, like aromas etc.
  + Increases with sugar, decreases with alcohol
  + Viel Alkohol und gleichzeitig hohe Dichte heißt, es muss ein gehaltvoller Wein sein, also es ist noch viel anderes drin, Aromen etc. 🡪 Also bei viel Alkohol, und gleichzeitig wenig Zucker und hoher Density 🡪 Viele Geschmacksstoffe
* pH:
  + Relationship/Ratio of pH with Chlorides should be interesting
  + Decreases with acidity, increases with chlorides (up to a value of 7)
  + Optimum should be at about 5.8-6, far from where we are
  + Higher values are ok, as long as sugar is also there
* Sulphates:
  + No idea
* Alcohol:
  + Not too much, not too little
  + BUT, grapes that lead to high alcohol value are very good grapes usually