

# Vinho Verde Wine Quality

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# Stakeholder Background

## Mexi-Sushi Restaurant Chain



# Vinho Verde Characteristics

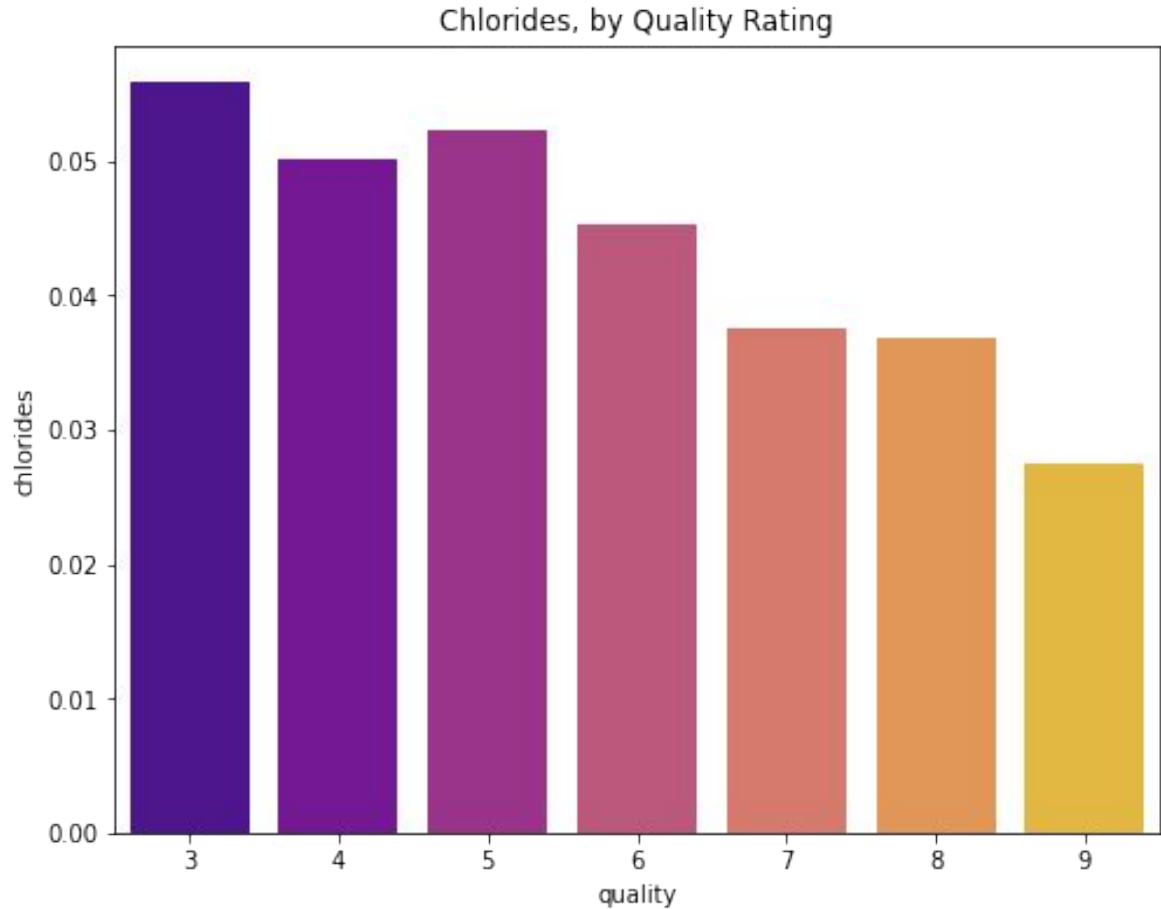
- Not a grape!
- -9 sub-regions in Northern Portugal
- Young, fresh, fruity flavors that are best enjoyed immediately.
- Spritzy- through malolactic fermentation or the addition of carbon dioxide
- Mouth-zapping acidity
- Low in alcohol, perfect for summer

Vinho Verde Wine Region  
MINHO, PORTUGAL



# Chlorides and Salinity

- amount of salt in the wine or salinity
- associated with salt air and coastal vineyards, how the grapes ripen and are fermented.
- high salt content- tastes sweeter and less acidic than it actually is



# Residual Sugar Content

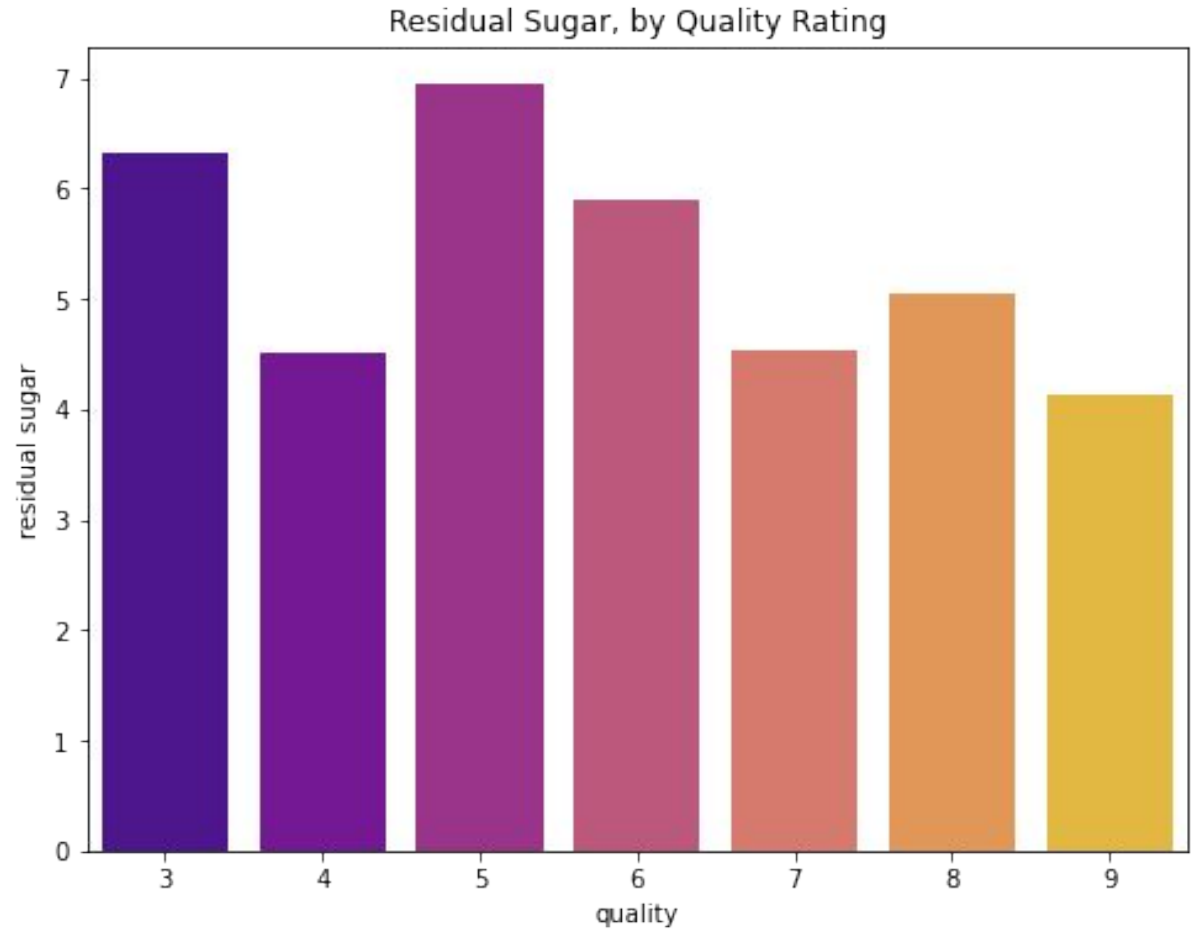
-the amount of sugar remaining after fermentation stops

-dry whites- 1-10 g/L

-valley grown grapes, typically low in sugar

-lower quality- higher sugar

-higher quality- lower sugar



# Modeling

Model is performing with 57% accuracy

Classes are highly unbalanced, many  
'average' wines compared to poor or  
excellent

# Recommendations

Rating 3, 4, 5- Stay away! High salt content countered with high sugar content, and vinegar taste from high volatile acidity.

Rating 6- Taste test! These in-between wines could be great for a low cost option!

Rating 7, 8, 9- All signs point to yes! These wines are balanced with the right amount of acidity, sugars, and salinity for a crushable food-forward wine.

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“Doctors say that a glass of wine a day can extend your life. Cheers”  
-Betty White

