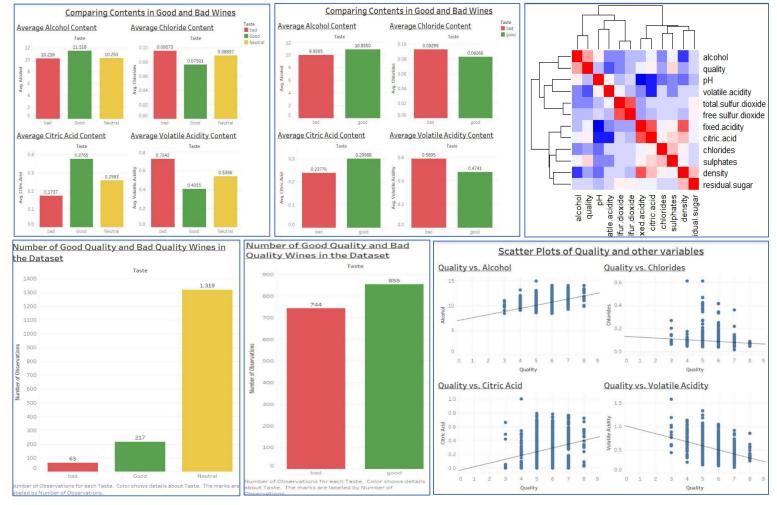
## **Red Wine Quality Prediction**

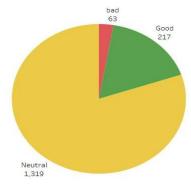
<u>Outline</u>: Red wine quality is predicted from the physico chemical properties of wine like alcohol, sulphates, pH, density, volatile acidity.

<u>Processing</u>: We balanced dataset due to classes "Good and "Ok" not being equally represented. So created bins of quality rating and converted to 3 classes. The completed R file will be attached to canvas for further reference.

**<u>Visualizations</u>**: The below visualizations were missed in the presentation due to time constraints.



## Overview of Good, Bad and Neutral Datasets



## **Conclusion:**

- 1. Most significant variables to assess the quality of wine: Alcohol, Volatile Acidity, pH, citric acid, and density.
- 2. From our findings, a good quality wine should have high alcohol (increases density), low volatile acidity, low pH (3 to 4), and some presence of citric acid.