fixed.acidity: As the quantity decreses, the quality seems to increse, except for quality 9 where it is higher than qualtiy 4

volatile.acidity: The less, seem to be better, but not too little

citric.acid: we weem to want a very accid wine

residual.sugar: Even thought "7" is not as right as I would expect, we seem to be looking for "less sugar"

chlorides: clearlly follows a descending aptter, where wed be lookig for less chlorides

free.sulfur.dioxide: Too much is correlated with a very bad wine (class 3) where too little is not good either (class). Any thing between 36.4 and 33.4 is goog, the later being ideal.

total.sulfur.dioxide: descending pattern

density: doesnt seem to matter that much, the difference between worst and best being 0.0034

pH: we see a tendency of having better quality whith higher PH (not very steep thoug)

alcohol: same behaviour as pH, only in this case the slope seems to be biger

sulphates: this is a tricky one, from quality 3 to 7 we seem to be getting better quality as the number of sulphates increases, whihc doesnt hold true for better qualities