**Data Description**

The data set encompassed 600 observations and 13 variables

| **Variable** | **Meaning** | **Unit** | **Type** |
| --- | --- | --- | --- |
| Fixed Acidity | most acids involved with wine or fixed or nonvolatile (do not evaporate readily) | g / | Quantitative |
| Volatile acidity | the amount of acetic acid in wine, which at too high of levels can lead to an unpleasant, vinegar taste | g / | Quantitative |
| Citric acid | found in small quantities, citric acid can add ‘freshness’ and flavor to wines | g / | Quantitative |
| Residual sugar | the amount of sugar remaining after fermentation stops, it’s rare to find wines with less than 1 gram/liter and wines with greater than 45 grams/liter are considered sweet | g / | Quantitative |
| Chlorides | The amount of salt in the wine | g / | Quantitative |
| Free sulfur dioxide | The free form of SO2 exists in equilibrium between molecular SO2 (as a dissolved gas) and bisulfite ion; it prevents microbial growth and the oxidation of wine | mg / | Quantitative |
| Total sulfur dioxide | Amount of free and bound forms of S02; in low concentrations, SO2 is mostly undetectable in wine, but at free SO2 concentrations over 50 ppm, SO2 becomes evident in the nose and taste of wine | mg / | Quantitative |
| Density | The density of water is close to that of water depending on the percent alcohol and sugar content | g / | Quantitative |
| PH | Describes how acidic or basic a wine is on a scale from 0 (very acidic) to 14 (very basic); most wines are between 3-4 on the pH scale | N/A | Quantitative |
| Sulfates | a wine additive which can contribute to sulfur dioxide gas (S02) levels, which acts as an antimicrobial and antioxidant | g / | Quantitative |
| Alcohol | The percent alcohol content of the wine | % by volume | Quantitative |
| Quality | Score between 0 and 10 | N/A | Quantitative |
| Style | Type of wine (red or white) | N/A | Categorical |

Source of the data: <https://www.kaggle.com/datasets/numberswithkartik/red-white-wine-dataset>