项目简介

都说 82 年的拉菲好,可我也不知道它好在哪啊,好不好是怎么定的呢?作为成分党,当然要看看葡萄酒的哪些因素影响它的质量了。

数据集

链接:

https://raw.githubusercontent.com/udacity/new-dand-advanced-china/master/%E6%8E%A2%E7%B4%A2%E6%80%A7%E6%95%B0%E6%8D%AE%E5%88%86%E6%9E%90/%E9%A1%B9%E7%9B%AE/wineQualityReds.csv

数据集包含 1,599 种红酒,以及 11 个关于酒的化学成分的变量。至少 3 名葡萄酒专家对每种酒的质量进行了评分,分数在 0(非常差)和 10(非常好)之间。

目的

看看哪些化学成分会影响葡萄酒的质量。

分析工具

RStudio

数据读取

```
library(ggplot2)
library(dplyr)
library(knitr)
library('GGally')

wine_red <- read.csv('wineQualityReds.csv')
wine_red <- wine_red[,-1]

str(wine_red)</pre>
```

```
'data.frame':
             1599 obs. of 12 variables:
                 : num 7.4 7.8 7.8 11.2 7.4 7.4 7.9 7.3 7.8 7.5 ..
$ fixed.acidity
$ volatile.acidity
                     : num 0.7 0.88 0.76 0.28 0.7 0.66 0.6 0.65 0.58 0.5 ...
$ citric.acid
                      : num 0 0 0.04 0.56 0 0 0.06 0 0.02 0.36 ...
$ residual.sugar
                     : num 1.9 2.6 2.3 1.9 1.9 1.8 1.6 1.2 2 6.1 .
                     : num 0.076 0.098 0.092 0.075 0.076 0.075 0.069 0.065 0.073 0.071 ...
$ chlorides
$ free.sulfur.dioxide : num 11 25 15 17 11 13 15 15 9 17 ...
$ total.sulfur.dioxide: num 34 67 54 60 34 40 59 21 18 102 ...
$ density
                     : num 0.998 0.997 0.997 0.998 0.998 ..
                     : num 3.51 3.2 3.26 3.16 3.51 3.51 3.3 3.39 3.36 3.35 ...
$ sulphates
                     : num 0.56 0.68 0.65 0.58 0.56 0.56 0.46 0.47 0.57 0.8 ...
$ alcohol
                     : num 9.4 9.8 9.8 9.8 9.4 9.4 9.4 10 9.5 10.5 ...
                     : int 5 5 5 6 5 5 5 7 7 5 ...
$ quality
```

可以看到,总共有11个化学成分变量和一个质量变量,共12个变量,化学成分变量都是数值型,质量是

整数型。

```
summary(wine_red)
```

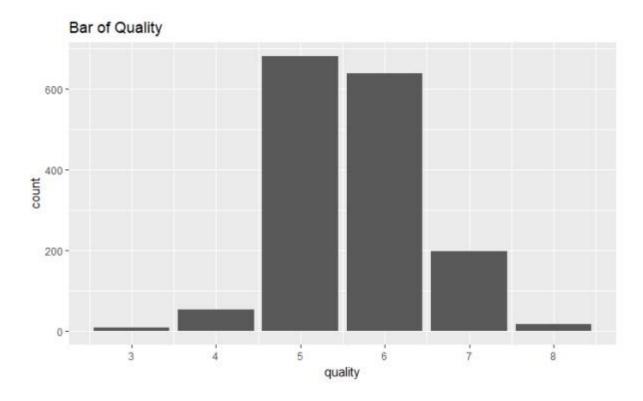
```
volatile.acidity citric.acid
fixed.acidity
                                                residual.sugar
                                                                  chlorides
                                                                                  free.sulfur.dioxide
Min. : 4.60
1st Qu.: 7.10
              Min. :0.1200
                                              Min. : 0.900
                                                                Min. :0.01200
                                                                                  Min. : 1.00
               1st Qu.: 0.3900
                                1st Qu.: 0.090
                                               1st Qu.: 1.900
                                                                1st Qu.: 0.07000
                                                                                  1st Qu.: 7.00
Median: 7.90
              Median :0.5200
                                Median :0.260
                                               Median : 2.200
                                                                Median :0.07900
                                                                                  Median :14.00
Mean
      : 8.32
               Mean :0.5278
                               Mean :0.271
                                               Mean
                                                      : 2.539
                                                                Mean
                                                                      :0.08747
                                                                                  Mean
                                                                                        :15.87
                                             3rd Qu.: 2.600
Max. :15.500
                                                                                 3rd Qu.:21.00
               3rd Ou.: 0.6400
                               3rd Ou.:0,420
                                                                3rd Qu.:0.09000
3rd Ou.: 9.20
               Max. :1.5800 Max.
                                                               Max.
                                                                      :0.61100
      :15.90
                                      :1.000
                                                                                        :72.00
Max.
                                                                                 Max.
                                   Min. pH
total.sulfur.dioxide
                       density
                                                      sulphates
                                                                        alcohol
                                                                                       quality
                  Min. :0.9901
                                                                     Min. : 8.40
1st Qu.: 9.50
     : 6.00
                                           :2.740 Min.
                                                          :0.3300
                                                                    Min.
                                                                                          :3.000
Min.
                                                                                   Min.
1st Qu.: 22.00
                                                    1st Qu.: 0.5500
                    1st Qu.: 0.9956
                                     1st Qu.:3.210
                                                                                    1st Qu.:5.000
Median : 38.00
                    Median :0.9968
                                    Median :3.310
                                                    Median :0.6200
                                                                     Median :10.20
                                                                                    Median :6.000
Mean
      : 46.47
                    Mean :0.9967
                                    Mean
                                           :3.311
                                                    Mean :0.6581
                                                                     Mean :10.42
                                                                                    Mean
                                                                                           :5.636
3rd Qu.: 62.00
                    3rd Qu.: 0.9978
                                                    3rd Qu.:0.7300
                                    3rd Qu.:3.400
                                                                                     3rd ou.:6,000
                                                                     3rd Qu.:11.10
                          :1.0037 Max.
Max.
      :289.00
                    Max.
                                          :4.010
                                                    Max.
                                                          :2.0000
                                                                    Max.
                                                                          :14.90
                                                                                    Max.
                                                                                           :8.000
```

探索分析

一、单变量分析

1.查看酒的质量的评分分布:

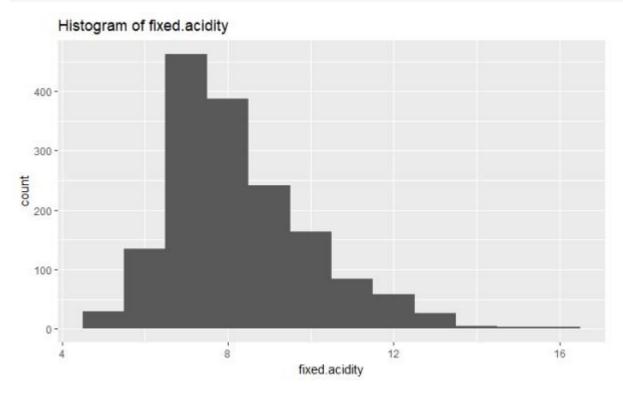
```
ggplot(wine_red,aes(x=quality)) +
  geom_bar() +
  scale_x_continuous(breaks=seq(3,8,1)) +
  ggtitle('Bar of Quality')
```



从上图可以看出,质量基本呈正态分布。

2.查看 fixed.acidity 的分布:

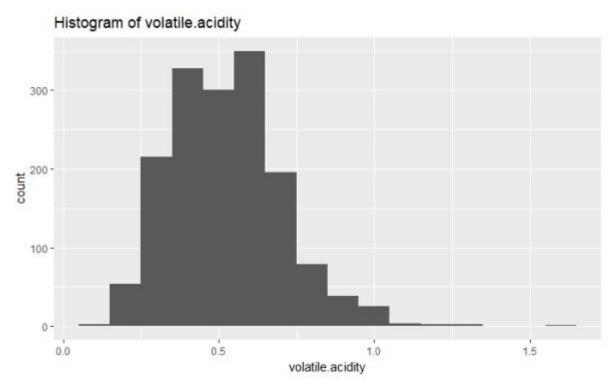
qplot(x=fixed.acidity,data=wine_red,binwidth=1) +
 ggtitle('Histogram of fixed.acidity')



上图表明 fixed.acidity 呈右偏分布,大多数在 6~12 之间。

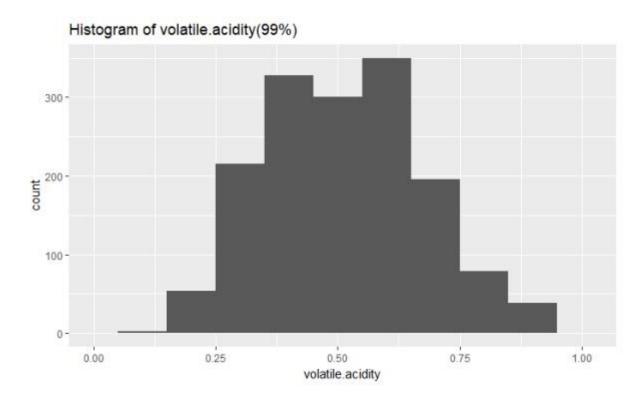
3.查看 volatile.acidity 的分布形态:

```
qplot(x=volatile.acidity,data=wine_red,binwidth=0.1) +
  ggtitle('Histogram of volatile.acidity')
```



volatile.acidity 也呈右偏分布,但其中有异常值,大多数值在 0.25~1 之间,我们取其前 99%的数绘图:

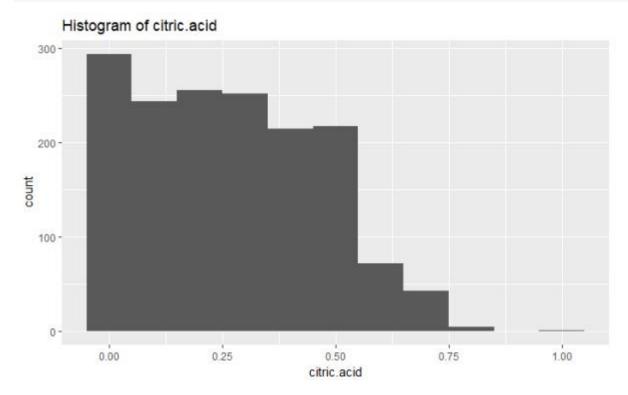
```
qplot(x=volatile.acidity,data=wine_red,binwidth=0.1) +
  ggtitle('Histogram of volatile.acidity(99%)') +
  xlim(0,quantile(wine_red$volatile.acidity,0.99))
```



上图可以看到,去掉异常值后,volatile.acidity呈正态分布。

4.查看 citric.acid 的分布:

qplot(x=citric.acid,data=wine_red,binwidth=0.1) +
 ggtitle('Histogram of citric.acid')

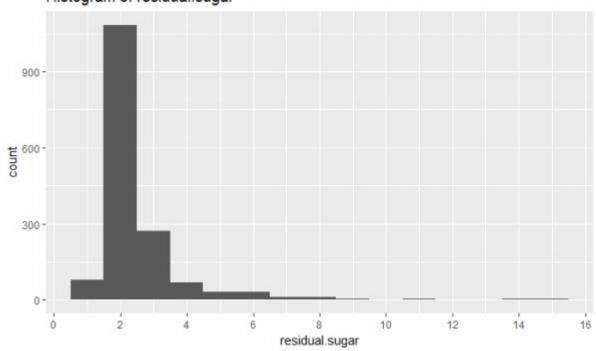


上图可以看出, citric.acid 的分布非常集中, 仅有少量值比其它略高, 最高值可能为异常值。

5.查看 residual.sugar 的分布:

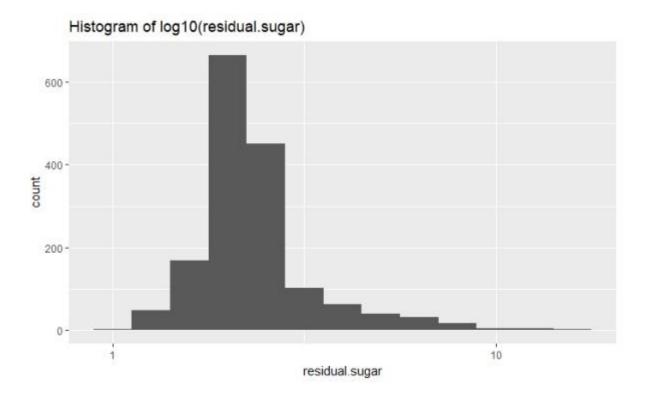
```
qplot(x=residual.sugar,data=wine_red,binwidth=1) +
  ggtitle('Histogram of residual.sugar') +
  scale_x_continuous(breaks = seq(0,16,2))
```

Histogram of residual.sugar



上图中残糖呈长尾分布,对其取对数进行收敛:

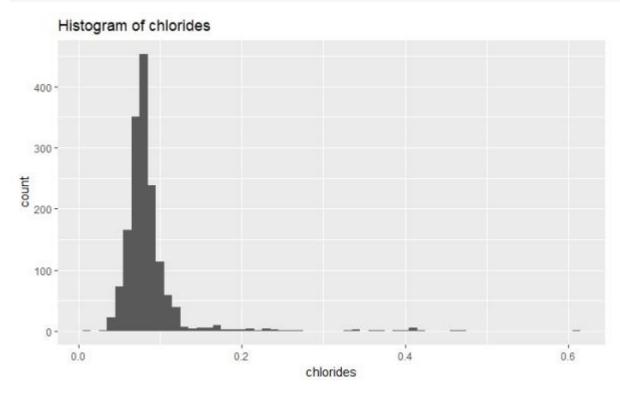
```
qplot(x=residual.sugar,data=wine_red,binwidth=0.1) +
   scale_x_log10() +
   ggtitle('Histogram of log10(residual.sugar)')
```



收敛后的图呈右偏的正态分布。

6.查看 chlorides 的分布:

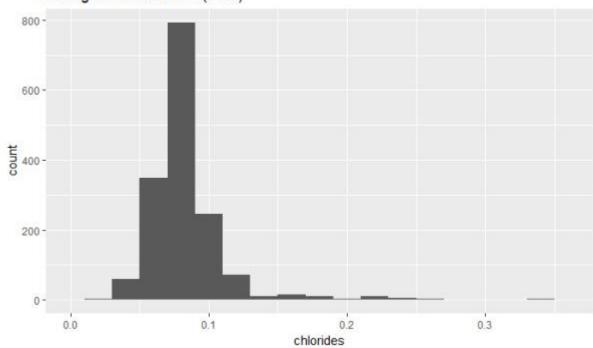
qplot(x=chlorides,data=wine_red,binwidth=0.01) +
 ggtitle('Histogram of chlorides')



chlorides 的大多数值分布集中,少量值严重右偏,不知是不是数据错误,取其前99%的值:

```
qplot(x=chlorides,data=wine_red,binwidth=0.02) +
   xlim(0,quantile(wine_red$chlorides, .99)) +
   ggtitle('Histogram of Chlorides(99%)')
```

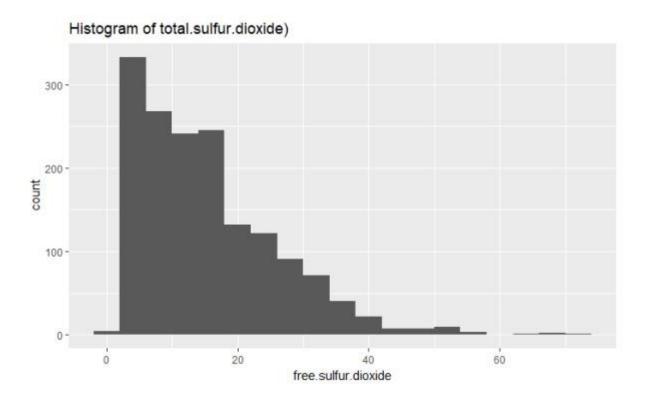




转换后呈右偏正态分布。

7.查看 total.sulfur.dioxide 的分布形态:

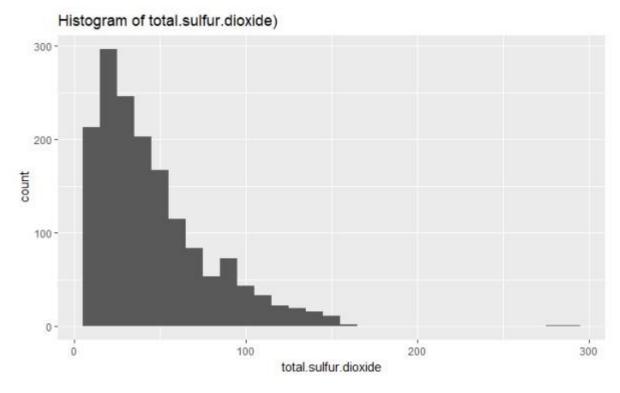
```
qplot(x=free.sulfur.dioxide,data=wine_red,binwidth=4) +
   ggtitle('Histogram of total.sulfur.dioxide)')
```



total.sulfur.dioxide 大部分值在 0~30,分布右偏, 算不上钟形分布。

8.查看 total.sulfur.dioxide 的分布:

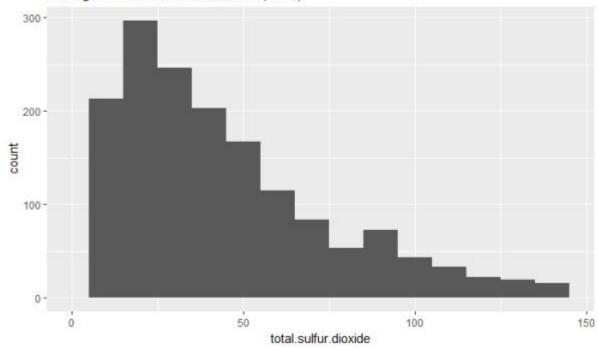
qplot(x=total.sulfur.dioxide,data=wine_red,binwidth=10) +
 ggtitle('Histogram of total.sulfur.dioxide)')



上面 total.sulfur.dioxide 存在异常值,取其前99%的数绘制:

```
qplot(x=total.sulfur.dioxide,data=wine_red,binwidth=10) +
    xlim(0,quantile(wine_red$total.sulfur.dioxide,.99)) +
    ggtitle('Histogram of total.sulfur.dioxide(99%)')
```

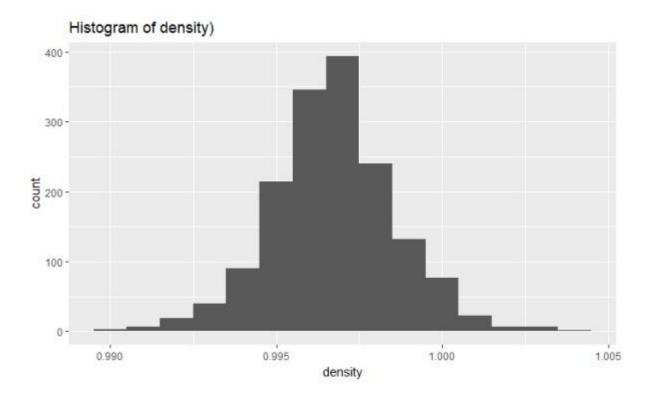




去掉异常值的 total.sulfur.dioxide 呈长尾分布。

9.查看 density 的分布:

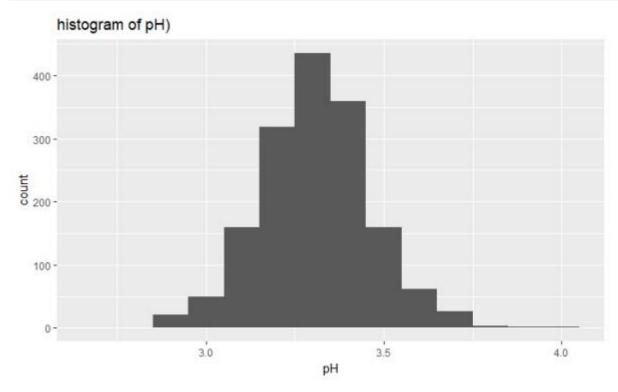
```
qplot(x=density,data=wine_red,binwidth=0.001) +
    ggtitle('Histogram of density)')
```



density 基本呈标准正态分布。

10.查看 PH 分布:

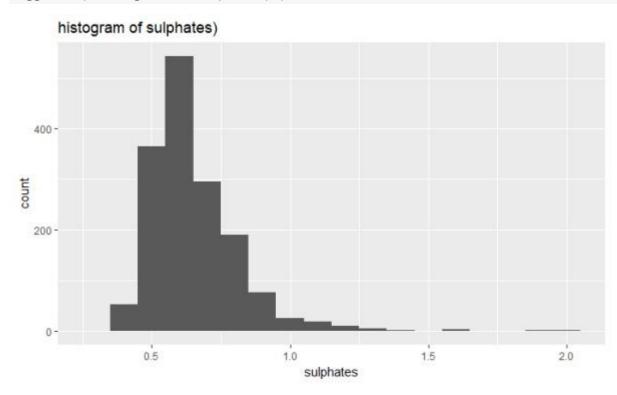
qplot(x=pH,data=wine_red,binwidth=0.1) +
 ggtitle('histogram of pH)')



PH 也基本呈标准正态分布。

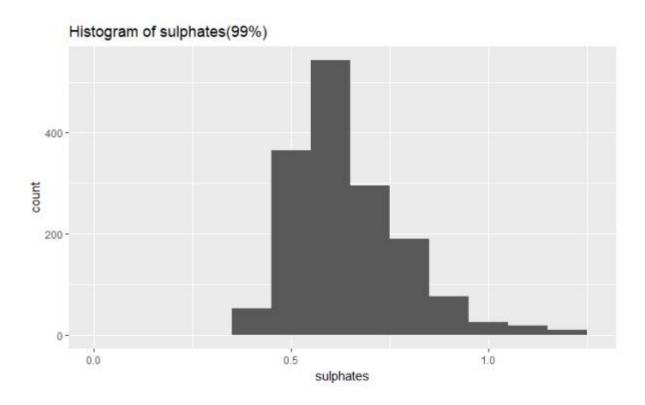
11.查看 sulphates 的分布:

```
qplot(x=sulphates,data=wine_red,binwidth=0.1) +
   ggtitle('histogram of sulphates)')
```



上图可以看出, sulphates 存在异常值, 取 sulphates 前 99%的值绘图:

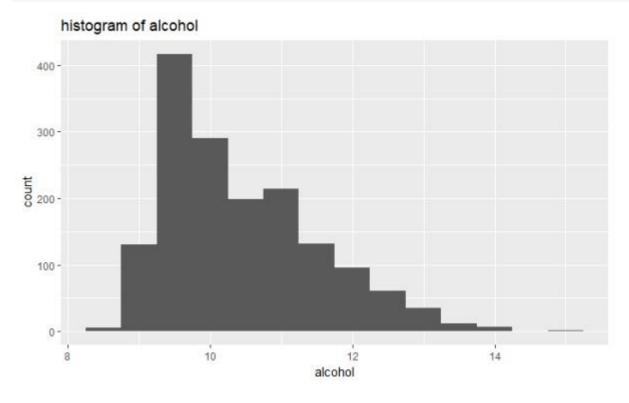
```
qplot(x=sulphates,data=wine_red,binwidth=0.1) +
   xlim(0,quantile(wine_red$sulphates,.99)) +
   ggtitle('Histogram of sulphates(99%)')
```



去掉异常值后 sulphates 呈右偏正态分布,大部分值在 0.5~1 之间。

12.查看 alcohol 的分布形态:

qplot(x=alcohol,data=wine_red,binwidth=0.5) +
 ggtitle('histogram of alcohol')



alcohol 呈右偏正态分布。

小结

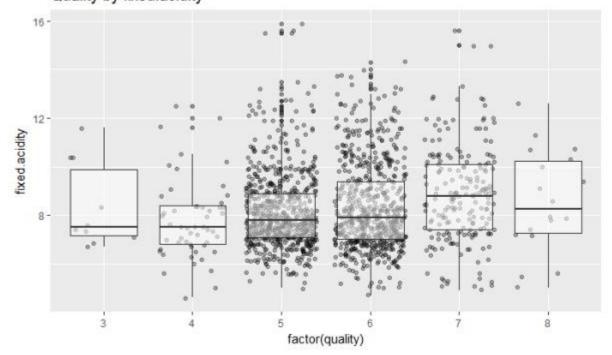
游离酸度有异常值,对其取前99%的数据;残糖呈现长尾分布,对其用对数转换;氯化物也是长尾分布,对其对数转换后效果不太好;总二氧化硫有异常值,取前99%的数;硫酸盐也是取前99%的值。

二、双变量分析

1.查看 fixed.acidity 和 quality 的关系:

```
ggplot(wine_red,aes(factor(quality), fixed.acidity)) +
  geom_jitter( alpha = 0.3) +
  geom_boxplot( alpha = 0.5) +
  ggtitle('Quality by fixed.acidity')
```

Quality by fixed.acidity



从分布看,quality 值的主要区间中 fixed.acidity 基本均匀分布,两者没有明显关系。 计算 fixed.acidity 与 quality 的相关性系数:

```
with(wine_red,cor.test(fixed.acidity,quality))
```

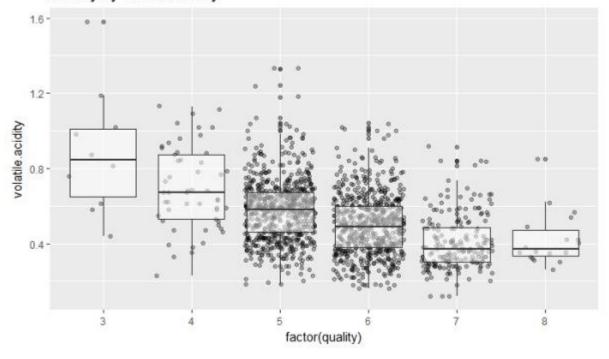
Pearson's product-moment correlation

```
data: fixed.acidity and quality
t = 4.996, df = 1597, p-value = 6.496e-07
alternative hypothesis: true correlation is not equal to 0
95 percent confidence interval:
    0.07548957    0.17202667
sample estimates:
        cor
0.1240516
```

2.查看 volatile.acidity 和 quality 的关系:

```
ggplot(wine_red,aes(factor(quality), volatile.acidity)) +
  geom_jitter( alpha = 0.3) +
  geom_boxplot( alpha = 0.5) +
  ggtitle('Quality by volatile.acidity')
```

Quality by volatile.acidity



从分布看,貌似呈负相关,但不明显。

计算 volatile.acidity 和 quality 的相关性系数:

```
with(wine_red,cor.test(volatile.acidity,quality))
```

Pearson's product-moment correlation

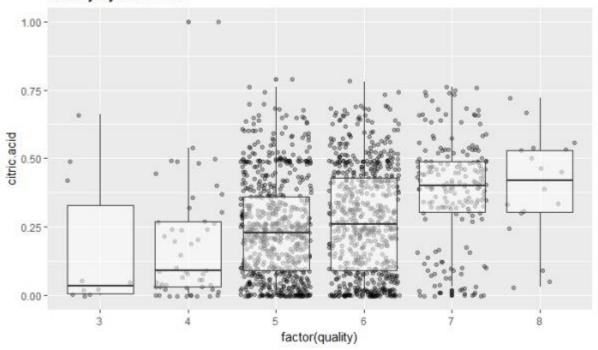
```
data: volatile.acidity and quality
t = -16.954, df = 1597, p-value < 2.2e-16
alternative hypothesis: true correlation is not equal to 0
95 percent confidence interval:
   -0.4313210 -0.3482032
sample estimates:
        cor
   -0.3905578</pre>
```

volatile.acidity 和 quality 的相关系数为-0.39 , 与分布的观察结果一致。

3.查看 citric.acid 和质量的关系:

```
ggplot(wine_red,aes(factor(quality), citric.acid)) +
  geom_jitter( alpha = 0.3) +
  geom_boxplot( alpha = 0.5) +
  ggtitle('Quality by citric.acid')
```

Quality by citric.acid



看不出有明显的相关性。

计算柠檬酸与质量的相关性:

```
with(wine_red,cor.test(citric.acid,quality))
```

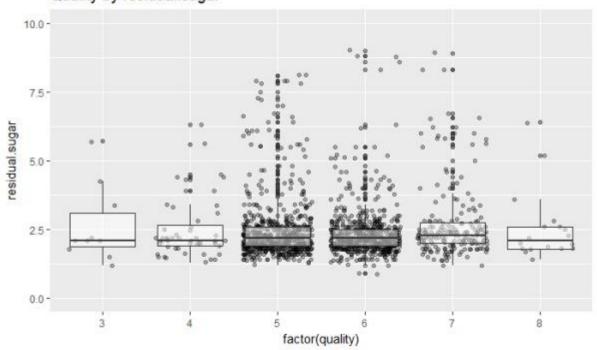
Pearson's product-moment correlation

```
data: citric.acid and quality
t = 9.2875, df = 1597, p-value < 2.2e-16
alternative hypothesis: true correlation is not equal to 0
95 percent confidence interval:
    0.1793415    0.2723711
sample estimates:
        cor
0.2263725</pre>
```

4.查看 residual.sugar 和 quality 的相关性:

```
ggplot(wine_red,aes(factor(quality), residual.sugar)) +
  geom_jitter( alpha = 0.3) +
  geom_boxplot( alpha = 0.5) +
  ylim(0,10) +
  ggtitle('Quality by residual.sugar')
```

Quality by residual.sugar



残糖主要分布在质量 5/6 分上,没有相关性。

计算残糖与质量的相关性:

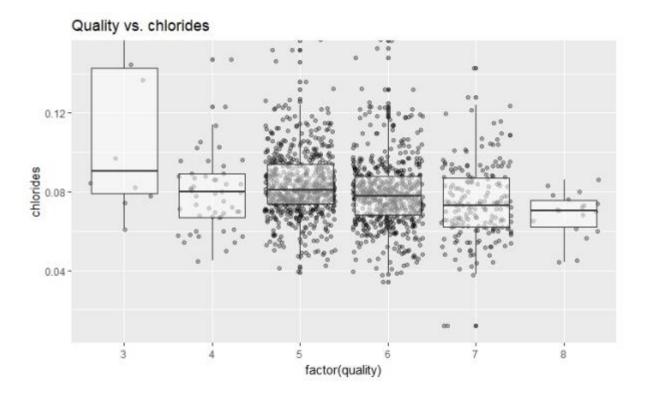
```
with(wine_red,cor.test(residual.sugar,quality))
```

```
Pearson's product-moment correlation
```

```
data: residual.sugar and quality
t = 0.5488, df = 1597, p-value = 0.5832
alternative hypothesis: true correlation is not equal to 0
95 percent confidence interval:
    -0.03531327    0.06271056
sample estimates:
    cor
0.01373164
```

5.查看 Quality 和 chlorides 的相关性:

```
ggplot(wine_red,aes(factor(quality), chlorides)) +
  geom_jitter( alpha = 0.3) +
  geom_boxplot( alpha = 0.5) +
  coord_cartesian(ylim = c(0.01, 0.15)) +
  ggtitle('Quality vs. chlorides')
```

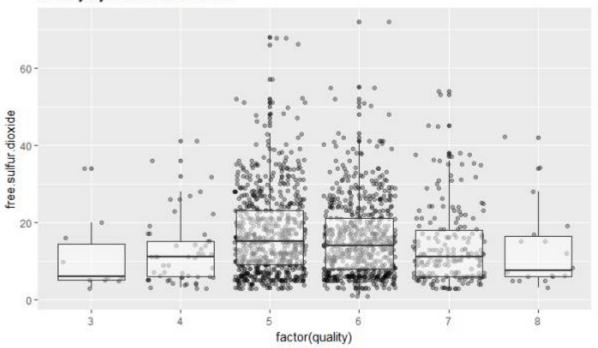


看不出有相关性。

6.查看 free.sulfur.dioxide 和 quality 的相关性:

```
ggplot(wine_red,aes(factor(quality), free.sulfur.dioxide)) +
  geom_jitter( alpha = 0.3) +
  geom_boxplot( alpha = 0.5) +
  ggtitle('Quality by free.sulfur.dioxide')
```

Quality by free.sulfur.dioxide

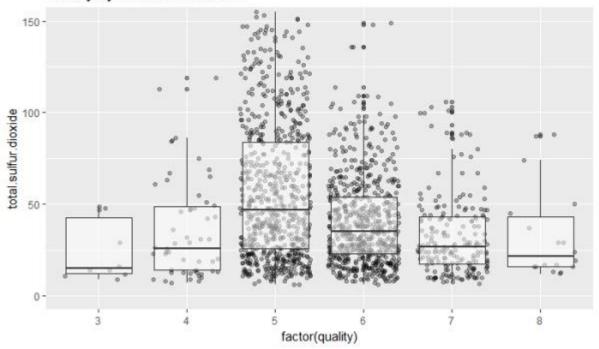


明显没有相关性。

7.查看 total.sulfur.dioxide 和 quality 的相关性:

```
ggplot(wine_red,aes(factor(quality), total.sulfur.dioxide)) +
  geom_jitter( alpha = 0.3) +
  geom_boxplot( alpha = 0.5) +
  coord_cartesian(ylim = c(0, 150)) +
  ggtitle('Quality by total.sulfur.dioxide')
```

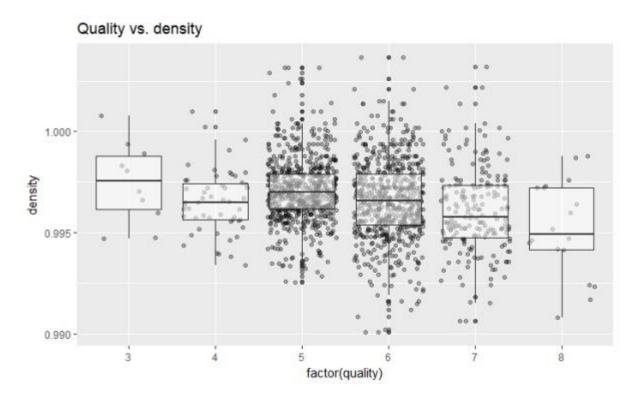
Quality by total.sulfur.dioxide



total.sulfur.dioxide 主要分布在质量评分 5~7 分上面,与质量没有明显的相关性。

8.查看 density 和 quality 之间的关系:

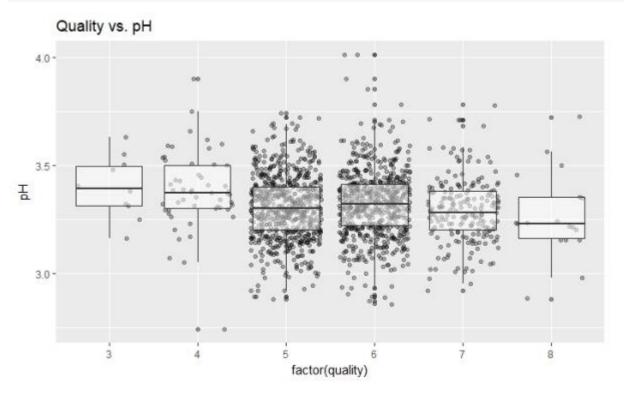
```
ggplot(wine_red,aes(factor(quality), density)) +
  geom_jitter( alpha = 0.3) +
  geom_boxplot( alpha = 0.5) +
  ggtitle('Quality vs. density')
```



密度与质量也没有明显的相关性,由于质量多集中于5~6分,散点也多位于此范围,密度基本分布均匀.

9.查看 pH 和 quality 的关系:

```
ggplot(wine_red,aes(factor(quality), pH)) +
  geom_jitter( alpha = 0.3) +
  geom_boxplot( alpha = 0.5) +
  ggtitle('Quality vs. pH')
```

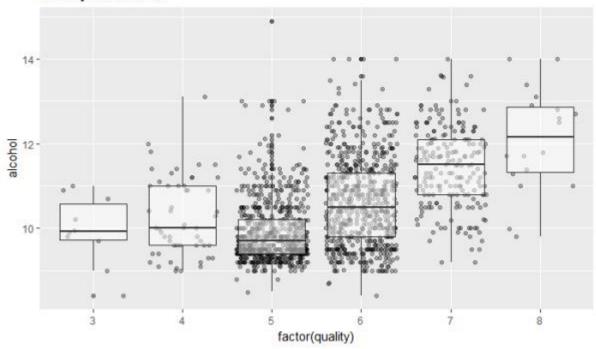


看不出什么相关性.

10.查看 alcohol 和 quality 的相关性:

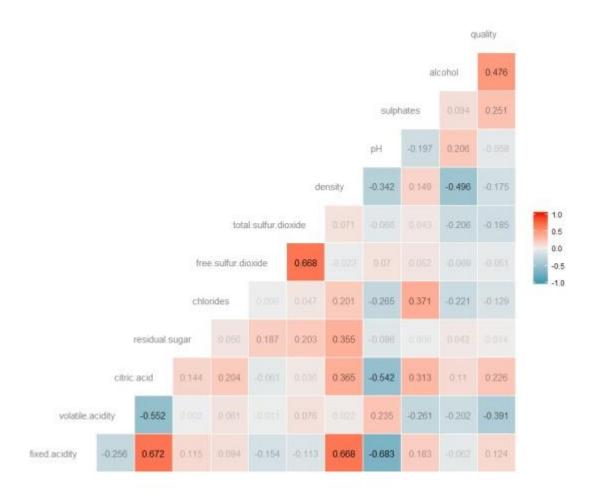
```
ggplot(wine_red,aes(factor(quality), alcohol)) +
  geom_jitter( alpha = 0.3) +
  geom_boxplot( alpha = 0.5) +
  ggtitle('Quality vs. alcohol')
```

Quality vs. alcohol



看起来像正相关。

11.绘制相关系数图:



小结

质量与游离酸度及酒精度相关,而游离酸度又与柠檬酸相关,酒精度和密度相关;固定酸度和 PH 相关性很强,达到-0.683。

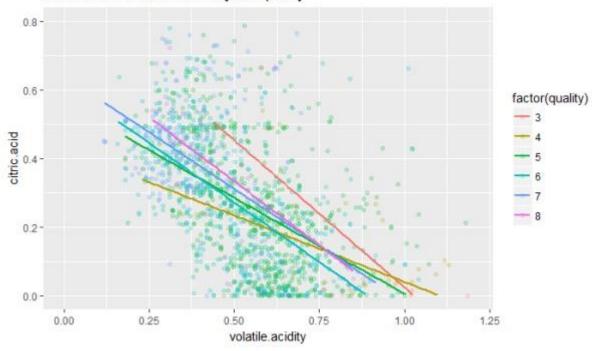
三、多变量分析

1.查看 citric.acid , volatile.acidity , quality 间的关系:

```
ggplot(wine_red,aes(volatile.acidity, citric.acid,color=factor(quality))) +
  geom_jitter(alpha=0.2) +
```

```
ylim(0, 0.8) +
xlim(0,1.2) +
geom_smooth(method = "lm", se = FALSE, size=1) +
ggtitle('citric.acid vs. volatile.acidity vs. quality')
```

citric.acid vs. volatile.acidity vs. quality

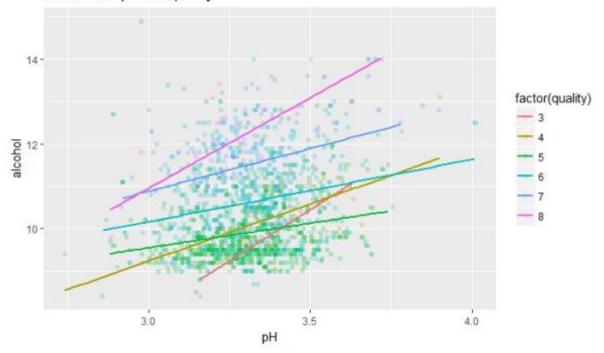


不同的质量下, citric.acid 和 volatile.acidity 成负相关, 相关度为-0.55。

2.查看 alcohol , pH , quality 变量间的关系:

```
ggplot(wine_red,aes(pH, alcohol, color=factor(quality))) +
  geom_jitter(alpha=0.2) +
  geom_smooth(method = "lm",se = FALSE) +
  ggtitle('alcohol vs. pH vs. quality')
```

alcohol vs. pH vs. quality

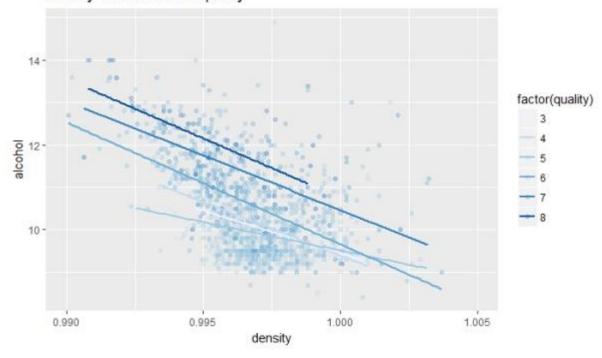


不同质量下, alcohol 和 pH 成正相关, 相关度 0.2, 在不同质量下的相关度变化较大。

3.查看 density, alcohol, quality 间的关系:

```
ggplot(aes(x = density, y = alcohol, color = factor(quality)), data = wine_red) +
  geom_jitter(alpha = 0.2) +
  scale_color_brewer(palette = "Blues") +
  geom_smooth(method = "lm", se = FALSE,size=1) +
  xlim(0.99, 1.005) +
  ggtitle("density VS alcohol VS quality")
```

density VS alcohol VS quality



不同质量下, density 和 alcohol 呈负相关, 相关系数-0.5。

小结

酒精度高的质量高,与 pH 关系不大。同一游离酸度下,柠檬酸高的质量低。

建模

```
library(memisc)

m1 <- lm(I(quality) ~ I(alcohol), data=wine_red)

m2 <- update(m1, ~ . + volatile.acidity)

m3 <- update(m2, ~ . + density)

m4 <- update(m3, ~ . + citric.acid)

mtable(m1,m2,m3,m4)</pre>
```

```
data = wine_red)

m4: lm(formula = I(quality) ~ I(alcohol) + volatile.acidity + density + citric.acid, data = wine_red)

m1 m2 m3 m4

(Intercept) 1.875*** 3.095*** -18.407 -21.552 (0.175) (0.184) (10.298) (12.039)

I(alcohol) 0.361*** 0.314*** 0.333*** 0.336*** (0.019)

volatile.acidity -1.384** -1.365*** -1.399*** (0.095) (0.096) (0.117)

density (0.095) (0.096) (0.117)

density 21.360* 24.520* (10.228) (11.994) citric.acid -0.061 (0.121)

R-squared 0.227 0.317 0.319 0.319 adj. R-squared 0.226 0.316 0.318 0.317 sigma 0.710 0.668 0.667 0.667  0.667  0.667  0.667  0.667  0.667  0.668  0.667 0.667  0.667  0.667  0.668  0.667 0.667  0.667  0.668  0.667 0.667  0.667  0.668  0.667 0.667  0.667  0.668  0.667 0.667  0.667  0.668  0.667 0.667  0.667  0.668  0.667 0.667  0.667  0.668  0.667  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.668  0.667  0.667  0.667  0.668  0.667  0.667  0.668  0.667  0.667  0.668  0.667  0.667  0.668  0.667  0.667  0.668  0.667  0.668  0.667  0.667  0.668  0.667  0.667  0.668  0.667  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668  0.667  0.668
```

m2: lm(formula = I(quality) ~ I(alcohol) + volatile.acidity, data = wine_red)

m3: lm(formula = I(quality) ~ I(alcohol) + volatile.acidity + density,

m1: lm(formula = I(quality) ~ I(alcohol), data = wine_red)

结论

calls:

酒精度与质量成正相关;游离酸度与质量成明显负相关。

思考•总结

对于葡萄酒,个人不是很了解,不像钻石那样,大家都知道越重越漂亮的越贵,所以对于葡萄酒质量影响 因素的分析,只能挨个全部分析,对于单变量的分析,有的变量存在异常值,无法判断其是否错误,或者只是反常而已,因此只能舍弃,另外由于要取不同的组宽,不方便用循环进行,因此无奈的做了大量重复工作。

对于双变量分析,我个人不喜欢酒,只喜欢奶茶奶糖,对于红酒,我觉得微酸,较甜,不苦是比较好的,可品酒师显然不这么认为,所以只能继续挨个探索,最终发现质量与游离酸度及酒精度有明显关系,而游

离酸度又与柠檬酸明显相关,酒精度和密度明显相关,综上,质量可能与游离酸度,柠檬酸,酒精度,及密度相关。另外发现,固定酸度和 PH 相关性是-0.683,算是强相关。

对于多变量分析,主要探索不同质量等级下其它强相关变量的相关度变化,发现酒精与 PH 在不同质量下的相关度变化较大。最后此数据集由于数据量略小,分析得出结论的过程不是很明显,另外变量都是数值型,没有分类变量,在多变量分析时数据略显得鸡肋。

对于此数据集,还可进一步探索存在异常值的变量在消除异常值或对变量进行对数转换后,再进行双变量和多变量的分析。