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Our group conduct this project as the beginnig question about “What is the most delicious wineinthe world?” We always drink korea tranditional alchols past couple of years. Now, we turn our eyes to the world and become interested to wine. (recently, we were going to China, we had opprtunity to visit Duty Free shop and also check many wines in there. We were curious to wonder what is the most delicious wine that wxists in the world. That why we choose the selection of this topic.

We identify how many wine exist in the world, and it is confirmed that it is appropriate to distinguish between red wine and white wine because of manner of usage. We also find that 11 kinds of variables that determine the flavor of wines. These variables are all chosen by based on physichemical tests. Therefore, it consist of measurable variables.

<**Input variables (based on physicochemical tests)**

1 - fixed acidity, 2 - volatile acidity, 3 - citric acid, 4 - residual sugar, 5 – chlorides, 6 - free sulfur dioxide, 7 - total sulfur dioxide, 8 – density, 9 – pH, 10 – sulphates, 11 - alcohol

**Output variable (based on sensory data)**

12 - quality (score between 0 and 10)>

We progress this progect thougout Classification, Regression.

Our references is this: <http://archive.ics.uci.edu/ml/datasets/Wine+Quality>

Our one of the biggest problem that we may encouter when we perform this project is that can we quantify the ‘taste’. In fact, our team member are different each taste, the common people’s own tastes are more different than ours. especialy, wine makes special air between couple on anniverary day. it means that the taste of wine differentiate as who i drink with and where i drink. but if we set the most appropriate variables, then investigate it, i think we can deduce meaningful result.