

Pedro Parra Rock and Wine Cheat Sheet

Limestone: VERTICAL-palate, very long, chalk sensation, fresh.

Granite: Frontal “rustic” energy, can go very easy to dry tannins. Get more round with Clay and more powerful with big Quartz size.

Schist: Powerfull “mineral” energy, more round than Granites.

Complex Gravels: “Chameleon” in the mouth. Soft mineral tannins. More easy to drink in general.