



Secretum DOC Douro 2018

Date tasted: 12 June 2020

Reviewer: Julia Harding

Score: 17

Drink: 2020 -2024

Arinto, partially fermented in 300-litre French oak. Fermented on the skins. 8 months' bâtonnage. TA 5.7 g/l.

Horribly heavy bottle. Just not necessary. Let the wine speak for itself. Complex aroma of stony citrus, both lemon and grapefruit. A touch of spice from the oak but the oak is in the background – more so than I recall from previous vintages. Creamy lees texture but it doesn't seem marked by the skin contact – no obvious tannins. Plenty of depth and length. Bone dry and elegant not overbearing in its power. Should age well. (JH)