



Secretum DOC Douro 2016

Date tasted: 24 March 2018

Reviewer: Julia Harding

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Score: 17

Drink: 2018 - 2022

Arinto grown on schist. Partially barrel-fermented. Lees stirring for 9 months. pH 3.2.

Unnecessarily heavy bottle. Aroma is more oak than Arinto but on the palate there's plenty of the variety's well-defined grapefruit character. Deep and creamy in texture, with some spice from the oak. Dry, complex and full in the mouth with impressive length and should age well over the next few years. Lots of freshness at the very end. (JH)