



An authentic Peruvian style afternoon tea is now being served at **Inkaterra Hacienda Urubamba**, Inkaterra's latest property set in the Sacred Valley of the Incas.



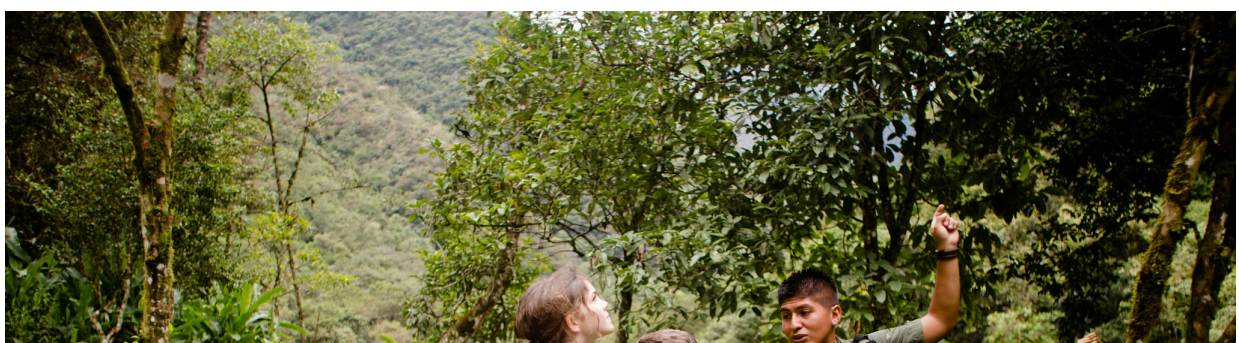
The Sacred Valley is home to some of the finest Incan sites that are calling to be explored. After a long day of touring the picturesque villages and hiking in the mountains, guests can retreat back to the *hacienda* to hang up their hiking boots and relax with an afternoon tea.

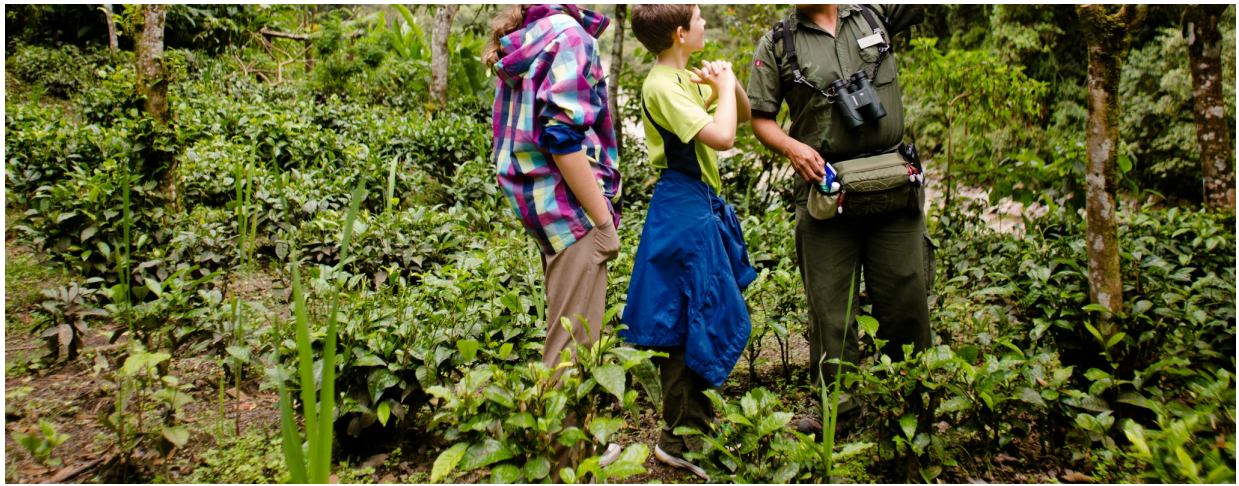


Tea is of course the focal point in the proceedings; mint and chamomile are just a few examples of the infusions on offer that are harvested from the property's orchard. Some aromatic herbs are proposed to you on arrival to ensure the tea is exactly what you need.



Other types of organic tea, including black and green, derive from the sustainable farming [Organic Tea Plantation](#) at the [Inkaterra Machu Picchu Pueblo Hotel](#), which offers a behind-the-scenes tour where you can witness the traditional tea making process. The tea is farmed using organic agricultural methods combined with ancient manual and carbon-free farming.





With the *hacienda's* Earth to Plate concept in mind, the afternoon delicacies that go hand in hand with the organic tea offerings are baked using ingredients from the Inkaterra Hacienda Urubamba Farm. Cakes such as vanilla, orange and quinoa as well as carrot and coca biscuits are just a few of the selection.

Afternoon tea is served at all Inkaterra properties and is adapted to each individual area.

For more information on Inkaterra Hacienda Urubamba's Earth to Plate concept, please [click here](#).