





03/08/2018

GUESTS' PERSPECTIVES – INKATERRA HACIENDA Urubamba

Surrounded by breathtaking mountains in the Sacred Valley of the Incas, inbetween Cusco and Machu Picchu, you will find <u>Inkaterra Hacienda</u> <u>Urubamba</u>. Spanning over one-hundred acres, giving guests an authentic experience in Peru, the contemporary hacienda-style boutique lodges provide guests with a unique stay in the Andes like no other. The unique *Earth to Table* concept implemented in our Dining Room allows guests to discover traditional Inca farming with a visit to the ten-acre eco-farm where guests can then pick their own produce from a range of carbon-free crops including quinoa, giant corn and potatoes. We are very proud to be pioneering this sustainable method of farming at Inkaterra and our innovative head chef, <u>Rafael Casin</u>, designs seasonal menus to reflect this ethos. Our use of seasonal produce at Inkaterra Hacienda Urubamba ensures that all of our dishes are fresh, organic and delicious.

"Peru has so many wonders I wish I could visit all of them. I had a great time here! I

will be back!" Maria



"I am so happy to be here! The accommodation and the staff are wonderful!" – Dorothy



"A wonderful hotel, so relaxing, but what made it perform was each and every staff member who couldn't do enough for me." Val





"Una experiencia super especial! Mil gracias por el espectacular service" / "A super special experience! A thousand thanks for the spectacular service!" – Bill and Claudia



"Beautiful Hotel! My favorite part was the STARS!" - Dilan

Take a look at what Dilan is referring to on our <u>Instagram feed</u> and be sure to follow us *@Inkaterrahotels.*



RECOMMENDED POSTS





THE HISTORY OF THE INCAS



WEAVING AND EMBROIDERY IN PERU; INSPIRING THE LONGEVITY OF TRADITION



THE CHUROS PROJECT - SNAILS IN THE AMAZON RAINFOREST

A Home

INKATERRA HOTELS

T: +51 1 610-0400 directsales@inkaterra.com www.inkaterra.com

© 2018 - ALL RIGHTS RESERVED

RECEIVE OUR MONTHLY UPDATES

