

GREEN TRAVEL BLOG

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18. October 2019

COCKTAILS FOR PERUVIAN RAINFOREST CONSERVATION: TAMBOPATA LIBRE




© Inkaterra


In our blog post on the [planting of new forests on German Reunification Day](#), we already introduced you to several hotels that engage in the conservation of forests.


One of them is the Peruvian hotel group Inkaterra, also known as eco-pioneer when it comes to sustainable tourism in Peru.


The Inkaterra Group together with the Peruvian Society for environmental rights has brought to life a campaign starting in October: “Free Tambopata” draws the attention not only to the importance of the protection of the rain forest but supports the organization “The Tambopatas”. They observe the woods in order to prevent unlawful digging and tree felling. In the last thirty years, [Peru](#) lost 234,750 Acre of rainforest and the mining of minerals and gold has risen by 916%. In order to preserve the biodiversity and to support “The Tambopatas”, a T-shirt was specially designed for this purpose and even a special cocktail was invented (both available in the Regenwald-Lodges [Inkaterra Reserva Amazónica](#) and Inkaterra Hacienda Concepción). The proceeds run towards the organization.

The cocktail “Tambopata Libre” was created by Rafael Casin, Inkaterra’s Corporate Head of F&B, and is being prepared only with local ingredients and aromas. Are you curious about the taste of this cocktail? You might have to travel to the Peruvian rainforest and stay in one of the Inkaterra lodges there to get a taste as some of the ingredients are not available anywhere outside Peru 😊

 18. October 2019

 Servings: 1

 Difficulty: easy

 Print This

By: Hanna



INGREDIENTS

- 1 oz. Pisco macerated with local bolaina fruit
- 1 oz. ubos syrup (local fruit)
- Ginger Ale
- Rough lemon slice
- Fresh rough lemon juice
- Crushed ice

DIRECTIONS

- STEP 1
- Mix the liquids together, add the crushed ice and the lemon slice and enjoy the refreshing cocktail.



Author: Hanna
Filed Under: Food, Peru, Projects
Tags: Cocktail, Inkaterra, Inkaterra Reserva Amazonica, Peru, Rafael Casin, Recipe

★★★★★ (1 votes, average: 5.00 out of 5)

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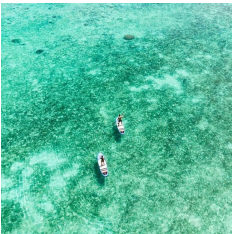
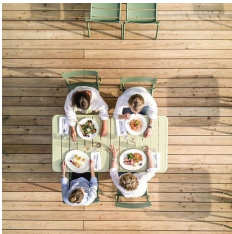
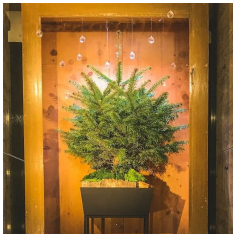
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