

# GREEN TRAVEL BLOG

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4. February 2020

## HOTELIERS UP CLOSE: CULTURE, ECO-AWARENESS AND LUXURY AT INKATERRA HACIENDA URUBAMBA



Joaquin Escudero in the Healing Garden in front of Inkaterra Hacienda Urubamba © Inkaterra

Our eco-hotels show daily how travel and sustainability can be combined. This can only be achieved through the people behind the scenes, who are dedicated to a greener world – we introduce them to you in our new series.

We started with [Ben Förtsch from the Creativhotel Luise](#) in January, today we take you to the [Sacred Valley of the Incas](#) in Peru. Since its opening in 2014, Joaquin Escudero has been managing the Inkaterra Hacienda Urubamba as a hotel manager. In addition to the impressive combination of sustainability and luxury, the [Inkaterra Hacienda Urubamba](#) also inspires us with the new Mayu Spa and the extraordinary tours and experiences that we were able to make with the guides here.

*It's heart-warming to see the guests appreciation for our culture throughout their stay.*

Joaquin Escudero feels closely linked to the [Inkaterra philosophy](#) and was resident manager at the Inkaterra Machu Picchu Pueblo Hotel before taking over the management of the Hacienda Urubamba.

### **FOR ME, SUSTAINABILITY MEANS:**

Incorporating the local culture and supporting the environment through our hotel operations without compromising on our level of service or our guest's experience. We support and promote our local culture with guided educational excursions in the hotel grounds and surrounding communities of the Sacred Valley. Our [Mayu Spa](#) specializes in traditional therapies using our hotel-grown medicinal herbs, showcasing techniques that have been passed down through generations of Andean culture. Our ability to grow our

herbs and create personalized treatment oils ensures we can sustain the use of locally sourced products without compromising our high-quality standards. Each guest will pick their combination of herbs for their treatment directly from our healing garden before they are prepared for personal use.

### ***I AM PARTICULARLY PROUD OF THIS GREEN PROJECT IN THE HOTEL:***

Our "Earth-to-Table" dining concept is where we provide freshly prepared high-quality meals with organic produce farmed from our hotel grounds and the farms of the surrounding communities. This green initiative allows us to ensure the freshest of ingredients are always used, whilst supporting our local economy through employment and local communities through agriculture. From no plastic bottles to locally sourced bathroom amenities presented in glass or recycled packaging, we pride ourselves on our ability to practice sustainability throughout all areas of our hotel.

### ***THIS IS WHAT MAKES THE INKATERRA HACIENDA URUBAMBA SO SPECIAL:***

We offer many excursions where guests can observe how the local land is farmed preserving traditional methods, showcasing respect for our culture, our environment, and Mother Earth. I am proud to promote our culture and share with our guests our traditions and it is heart-warming to see the guest's appreciation for our culture throughout their stay. We pride ourselves on giving our guests a truly remarkable experience during their stay at Inkaterra Hacienda.

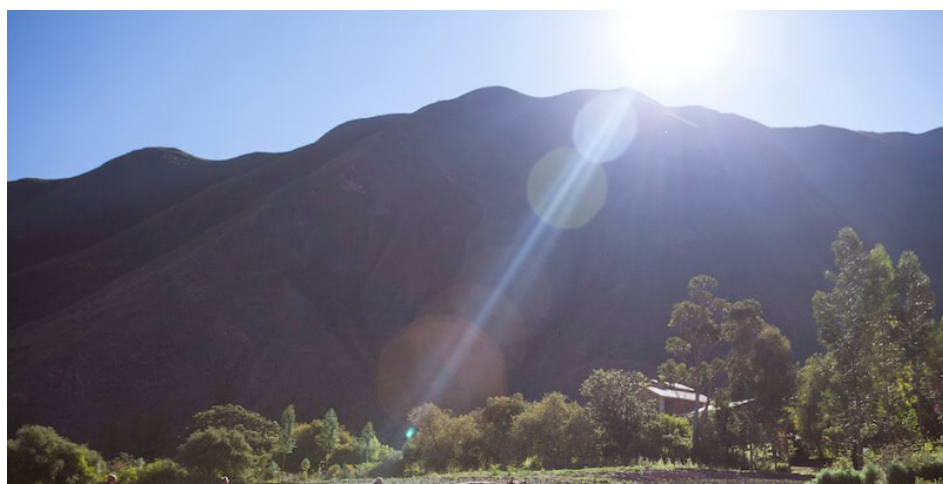
### ***OUR PLAN FOR THE FUTURE:***

Is to continue showcasing our traditions and culture whilst supporting the local environment and enjoying the beauty of the Sacred Valley and the Andes Mountains. We will continue to work with our local communities, support employment and provide education of the tourism industry for Peru. We look forward to welcoming you to Inkaterra Hacienda Urubamba in the future.

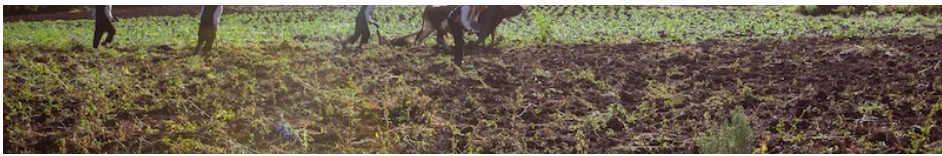
Are you curious? You can find exciting information about the Inkaterra Hacienda Urubamba on [greenpearls.com](http://greenpearls.com).



The Sacred Valley of the Incas with Inkaterra Hacienda Urubamba © Inkaterra

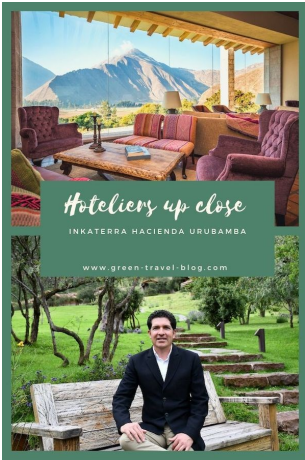
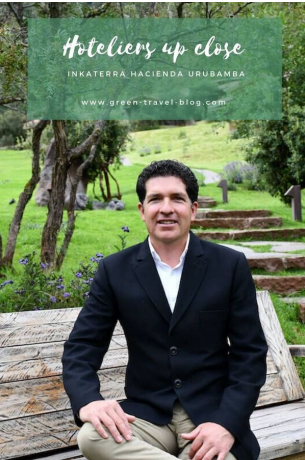






Farming according to old traditions and methods © Inkaterra

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**Author:** Hanna  
**Filed Under:** Lifestyle  
**Tags:** Inkaterra, Inkaterra, Inkaterra Hacienda Urubamba, Inkaterra Hacienda Urubamba, Joaquin Escudero, Peru, profile

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26. July 2019

PERU: FROM THE RAIN FOREST TO THE CLOUD FOREST AND MACHU PICCHU

Recently I have traveled through Peru for a month making a lot of exciting experiences. From tours in the rain forest, to demanding hikes, city trips and days at the beach, we have got all of them. Today I want to share some of my [...]

Peru, South America, Travel - by Hanna - 17 Comments



17. June 2019

MORE THAN WASTE: SUSTAINABLE GASTRONOMY

Tomorrow we celebrate “Sustainable Gastronomy Day”, which was launched by the UN. For us, sustainability is an important topic in all areas of life — as well as for our Green Pearls® partner hotels. Our hoteliers understand the importance of agriculture and food for the [...]

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