

# Vinalu®

*'Luxembourg's first Online Wine Magazine'*

*Issue Nr 79  
April 2025*



*Visit at the exquisite Hacienda  
Urubamba*

*Hyundai Santa Fe 1,6 T-HEV  
Test Drive*

*Vinalu Special Reports Machu Picchu  
The Lost City of the Incas*

VINALU SPECIAL REPORTS MACHU PICCHU/PERU

# THE ROAD BOOK FROM MACHU PICCHU TO VALLE SAGRADO ( PART II )

*by Liliane Turmes, Helen Latour & Good Friends*

*Welcome to  
the jungle*



*and to the hidden casitas of  
Pueblo Machu Picchu hotel*



*with a colourful  
interior design*





### THE MACHU PICCHU PUEBLO MOUNTAINSIDE RESERVE

At Aguas Calientes, the last stop of the Hiram Bingham train, we are picked up by the hospitality team of Machu Picchu Pueblo hotel. Our mountainside reserve is in walking distance from the little train station and after crossing an adventurous wooden bridge, we arrive in the rustic Andean pueblo, located in the jungle.

The refuge, with a traditional colourful interior design, is established on a five hectare ground with terraced hills, orchid and vegetable gardens, waterfalls and with adobe casitas. Formerly this protected area used to be a coffee and tea plantation and until up to the 1980s also home to black bears. Nowadays Andean bears can only be found in the remoted mountains of the historic sanctuary of Machu Picchu.



*traditional furniture*



*and with 'smiling' animals*



*Guaias Exploradores en Peru desde 1975*



## SERIOUS BRIEFING BEFORE THE MACHU PICCHU ADVENTURE

In preparation for our long awaited exploration to the Citadel of the Incas in the early morning hours, we have a meeting with our private guide for a serious briefing. He needs to know more about our physical condition for the hike, which is quite challenging, not only because of the many steep stairs to climb, but also because of the high altitude. And he also adapts the journey to our expectations. With his detailed informations about the visit inside the Citadel, we have a good feeling of trusting in his experience. No wonder, as the brand Inkaterra is standing for authentic nature travel in Peru since 1975. And we are very confident as well in our good shape...



*Briefing with our guide before the early morning hike to Mapi*



*Birdwatching, pictured the exotic hummingbird*



*Orchid walk*



## BIRDWATCHING & TEA TASTING

Awaiting the big adventure the next day, we take it easy in the beautiful orchid garden with the world's largest native orchid collection; as many as 372 species are registered on this camino. While watching the nectar-feeding of the fantastic exotic hummingbirds, we are even lucky enough to see a 'Gallito de la Rocas Andino' a red coloured Cock-of-the Rocks, Peru's highly admired national bird.

In the afternoon, after visiting the tea plantation on the ground, we enjoy a fine tea tasting in the tea house with Alcida, the master of tea. The organic tea cultivated at Inkaterra has been awarded with the highest distinction, the global gourmet Gold Medal in the prestigious tea competition 'Teas of the World' in Paris. The subtropical climate between the cloud forest and the Amazon, with its humidity, the shade, the natural irrigation and with some sunshine coming through the clouds, provides excellent conditions for growing high quality teas. And, as Alcida points out, the only variety, that can be grown successfully on the Peruvian soils is the Camellia Sinensis Assamica, a varietal from India.



*Tea tasting with Alcida, Master of Tea*



*Interview with chef Hermogenes Laurel Tito*



*Wine Tasting in the garden*



## EL MENÚ DEGUSTACIÓN

The chef Hermogenes Laurel Tito, born in Urubamba Valley, is inspired by the 'Novo- Andean' cuisine, a new style of Peruvian cooking , combining the culinary tradition with a modern twist. Hermogenes was impressed since his youth by the richness and great variety of local products in his region, which motivated him to dedicate himself to the gastronomic exploration. Before he started as an executive chef at Machu Picchu Pueblo hotel, he was trained in the best restaurants in Peru.

For us he prepares 'El Menú Degustación' with a 'Tiradito De Trucha', with yellow chili, lemon, salt, corn and sweet potatoe. A fresh and light starter, served with the Tacama 'Triunfo 2024', a Blanco de Blancos, from Valle de Ica/Peru, a blend of Sauvignon Blanc, Chardonnay and Viognier. A complex wine with herbal notes, also matching with the 'Rocoto Relleno de Carne Sobre Quinoto' a hot red pepper, filled with ragout of beef on top of 'Quinoto', a risotto with red, white and black quinoa , flavored with yellow chili, cheese and milk. We like the mild oriental, creamy quinoa with cilantro and cumin in combination with the spicy, meat stuffed pepper.

With the next dish, a classic 'Lomo Saltado', marinated, chopped tender salted beef tenderloin, fried in the wok with oystersauce, soya, beef fondo and spring onions, the chef suggests the Tacama 'Origin', a Malbec from Ica Valley, with a purple colour in the glass and with aromas of anis and red berries. A pleasant, fruity wine, with notes of plums on the palate and with a nice acidity in the aftertaste. And also a top choice with the gourmet beef stew, cooked at low temperature for 8 hours with herbs and garlic, accompanied with the buttery purée of Lima beans side dish.

We choose a Pisco Sour with passionfruit, strong and great for finishing this tasteful dinner in good company! Before retiring to rest in a bed, equipped with a hot water bottle, just in case you have frozen feet...as it can get quite cold in the Andes at night.



*Classic Lomo Saltado*



*Rocoto Relleno de carne*



*Blanco di Blancos 'Triunfo'*



## **THE LOST CITY OF THE INCAS**

**'I HAD A GOOD CAMERA AND THE SUN WAS SHINING'**

**/ Hiram BINGHAM**

'Would anyone believe what I had found?' Yes, considering, that when Hiram Bingham, the illustrious American photographer and explorer found the ruins of Machu Picchu in 1911 he had one of the best cameras of that time, a Kodak 3A special camera from his friend George Eastman and he proved with the many series of shots he took, what he discovered : the Lost City of the Incas. Leading him to make this simple, but brilliant statement : 'I had a good camera and the sun was shining'... And so 'the camera's long love affair with Machu Picchu began' ( Hugh Thomson ).

Bingham started the exploration of the ancient Inca city, on top of the ridge between the peaks of Machu Picchu and Huyana Picchu in 1912 . He was the first to reveal, that the Machu Picchu Citadel, an important city of the Incas, has been built by the Incas as a retreat for the noble Incas, a hidden place, where the Spanish army couldn't get in and probably they even didn't know about its existence. Isolated, because inaccessible for hundreds of years...

When he arrived there, he found the marvel of the Inca site, covered with abundant vegetation. A challenging exploration, but Bingham was always putting the exploration over all the obstacles he met during his fabulous expedition through the mysterious and dangerous witchery of the jungle and the discovery of the majestic architecture in these wild surroundings. Nothing could stop his restless driving energy. Years after , Bingham wrote about his great adventure in his intriguing book 'The lost City of the Incas'.

And many years later the spectacular land of the Citadel of Machu Picchu, amid the Andean cloud forest, between the highland and the Amazon rainforest, with an exuberant nature with ferns, orchids, exotic bromelias and many endemic birds was declared Unesco World Heritage site and in 2007 one of the 'New Seven Wonders of the World'.

*The famous photographer and  
explorer Hiram Bingham*



### **THE DAY WE HAVE BEEN WAITING FOR**

The day we have been waiting for. Early morning in the jungle. After a short bus ride from Aguas Calientes to Machu Picchu Citadel through the cloud forest, with a breathtaking natural beauty, we arrive at the historic sanctuary of Machu Picchu. The terrain in the Citadel, with rocky stairways and steep climbs is sometimes demanding and adventurous, but we are prepared with drinking many cups of coca tea, the herbal infusion, also known as mate de coca, famed for relieving altitude sickness and giving energy. And we have a good guide and the sun is shining. The best conditions to immerse ourselves in the mythical land of Machu Picchu.

*The mythical Machu Picchu  
Citadel of the Incas*

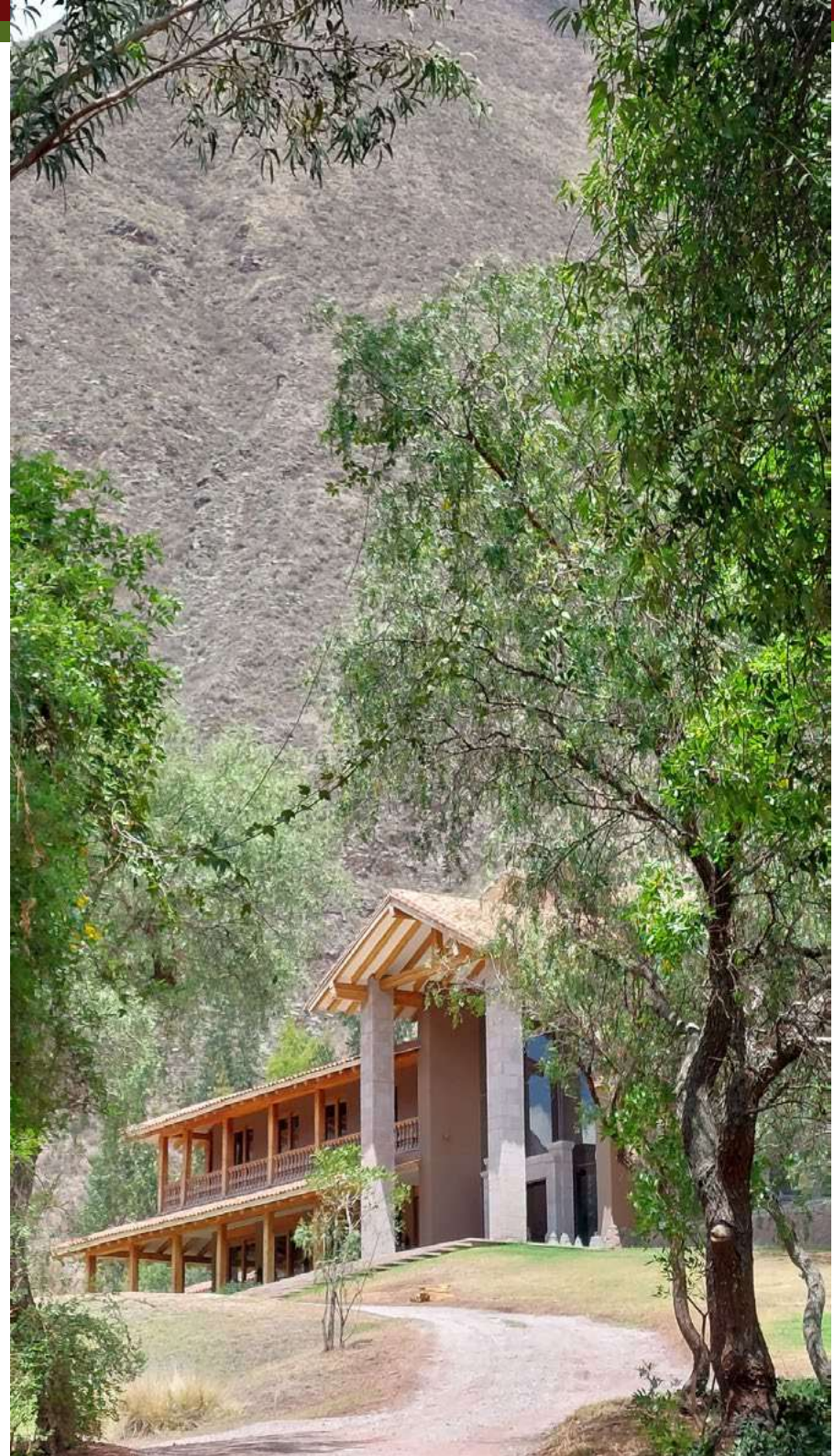




### **BACK TO URUBAMBA TO HACIENDA URUMBAMBA**

On our journey back to Cusco we stay in the lovely Urubamba Valley at the Hacienda Urubamba, a former historic hacienda with horses, cattle and corn. A beautiful impressive estate in the country side in the middle of the majestic Cordillera ( authors' note: see also Vinalu # 78 ) with an elegant interior design, with colonial furniture and authentic Inca masks.

*Back in Valle Urubamba at the  
exquisite Hacienda Urubamba*





Upon our arrival in Hacienda Urubamba we have a meeting with three powerful ladies of the hotel, the manager Galia, the chef Diana and Ana, the food and beverage manager, about the new spirit of the hotel, advancing in bringing people with different experiences together and especially allowing more women in the management. Another important focus of the management from the gastronomic point of view is the concept from 'Earth to table', privileging organic products from the region and in this context also working together with the farmers around the corner.

### **THE CHICHA DE JORA**

Before the dinner, we have an astonishing introduction to the preparation of the ancestral Chicha de Jora, a gastronomical and spiritual beverage, the sacred beverage of the Inca Gods, with mystical, religious and secretist values, also used in ceremonial acts.

The Chicha is mainly brewed with white or yellow corn and the production takes about 1 month, depending on the lunar phases. After the harvest, the whole corn is dried for 1 week, then the grains are separated and put in the water for 1 day, the Jorapanka leaves are put on the floor and the wet corn is put on them and also covered with the leaves for another 7 days. In this germination phase, little roots are formed, containing the sugar. The germinated corn is then dried in the sun for 7 days. Then the corn is grinded and the obtained flour is boiled in water, the liquid is filtered and put in covered clay vessels for 7 days for fermentation. The final product has about 3% of alcohol with a light, fresh and yeasty taste. And as the Valle Sagrado is a region where strawberries are cultivated, the chicha is often mixed here with strawberries, the frutillas or with herbs and pepper. The red flag on the village houses means, that their inhabitants are selling Chicha. We could see a lot of red flags, as it is a tradition in Peru to offer Chicha and corn to welcome visitors.



*Elegant lobby with a great view  
on the Cordillera*



*Fine Afternoon Tea Time*





*Hospitality manager Galia*



*Chef de cuisine Diana*



*F&B manager Ana*





*We start with a mineral  
Sauvignon Blanc 2020 from  
Matetic/Chile*



*Ceviche with cushuro caviar*



*Hongos silvestris del Valle  
a la plancha*



## THE 'COMIDA CRIOLLA'

The young, talented executive chef Diana, originated from Pucallpa a city in the East of Peru makes us discover the flavorful delights of a 'Comida Criolla', a fusion of Creole cuisine and Peruvian traditional dishes.

As a starter we enjoy a Ceviche of Trucha, with trouts caught in the nearby lagunas, served with lavender butter, sweet potatoe chips and corn, topped with Cushuro. Cushuro, the 'Andean caviar', a blue-green algae, found in lagoons at high altitudes, is the trendy darling of the great chefs and considered as the healthy food of the future. A beautiful combination in fresh flavors and in textures and perfectly paired with the EQ, a Sauvignon Blanc 2019 from Matetic / Casablanca Valley in Chile, aged in French barrels and in amphoras, with aromas of green melon and gooseberries, mineral, creamy and with a fruity freshness on the palate.

Followed by the delicate 'Hongos silvestres del Valle a la Plancha', grilled wild mushrooms, marinated with garlic confit, bergamot mint, prepared in a carpaccio style with asparagus and mushroom foam, cooked in white wine, with Brazil nut flakes and covered with a poached egg.

With the duck, macerated for six hours in black beer with oil and pepper, served with green rice, cooked with cilantro and the sauce of the duck Ana, the maître d'hôtel, pours an excellent Cabernet Sauvignon 2020 'Armador' from Odfjell winery from Valle de Maipo/Chile with a powerful bouquet of anis, plums, mint and cherries and with a juicy freshness of red berries and sour cherries in the mouth. A fantastic matching with the duck and with the dessert, a creamy cheesecake, made from Yucay ricotta with muña and abricot salsa. Delicious!

*Sauteed duck Criolla style*



*Great combination with the  
fruity 'Armador' 2020 from  
Maipo/Chile*



*Creamy  
cheesecake with  
strong Peruvian  
menta*



*served in the  
stylish bar*



Hyundai Santa Fe:

# Sharp Edges!

In 2000, Hyundai first explored the market with a rather delicate-looking, yet stylistically unremarkable compact SUV. However, it quickly gained positive interest from buyers, and the Santa Fe was continuously developed into the current fifth generation. While the original model was rather delicate and rounded, the large SUV now, according to the „Open for More“ concept, shows clear edges and a bit of overstatement. The angular hood, the steep rear end, and the straight-edged graphics of the front and rear lights all unabashedly embrace cubism.

When you first see the new model, the boxy design almost inevitably reminds you of that high-legged off-roader of British origin, the „Defender,“ which epitomizes the legend of uncompromising off-road capability. However, the Santa Fe is much more family-friendly, with all-wheel drive as standard, at least in the better-equipped versions, while the base model lags behind with front-wheel drive. A robust diesel with strong torque is missing, as only a turbocharged four-cylinder petrol engine is offered: alongside it is an electric motor with either 48 kW (65 hp) or 72 kW (98 hp) and a buffer battery, which in the top version can also be charged via a plug. The 1.6 T-HEV has a power output of 215 hp and a maximum torque of 367 Nm, achieving a top speed of 180 km/h; the 0 to 100 km/h sprint takes 9.6 seconds. The Plug-in Hybrid in the second version, the 1.6 T-PHEV, delivers the same engine with 252 hp, identical top speed, and improves the 0 to 100 km/h sprint by three-tenths of a second.

Compared to the previous model, the Santa Fe has grown by 45 mm in length, now measuring an impressive 4.83 meters, which is likely necessary to reasonably accommodate the total of 7 seats. While the optional third-row seats may be a bit cramped, the second row is quite comfortable, and the front seats, with



LIFESTYLE - THE TESTDRIVE



special resting positions and electrically extendable leg rests, offer a generously spacious experience. The interior feels almost classic and largely avoids digital gimmicks, with only a well-done dual-panel dashboard adding a touch of futuristic appeal.

Thanks to the extended body, the trunk has grown significantly compared to the previous model, now offering a capacity of 621 to 2032 liters.

We would like to thank the Belux importer Astara for providing the vehicle for a test drive in the Belgian Ardennes. The Hyundai Santa Fe starts at €58,982.51 including VAT for the two-wheel-drive hybrid version. More information is available at all Hyundai dealerships.





# Impressum

Based on an idea by Romain Batya



Vinalu ©, Luxembourg's First Online Magazine for Wine and Lifestyle, online since 2010, is focused on wine, wine producing countries, wine travel, wine tastings, gastronomy and culinary reports. Additionally, automobile tests are a regular feature in specific issues.

## Editor in Chief and Management:

Liliane Turmes

Phone: +352-691 438 454

Email: [info@vinalu.lu](mailto:info@vinalu.lu)

## Layout & Web Implementation:

Philippe Jentgen

Regular Contributors to the

VINALU Editorial Team: Helene Latour,

Harry Montagnola, R.W. Schneider.

## COPYRIGHT

*Our website and web content are a project by Romain Batya, Wilfried Moselt and Liliane Turmes.*

*© since 2010 in all freely available editions. All rights reserved. Texts and pictures and their modifications are subject to copyright.*

**NO AUTHORIZATION FOR LEGAL WARNINGS WITHOUT PRIOR CONTACT VIA DETAILED EMAIL**

*If any part of the content or technical design of the magazine violates legal provisions or the rights of third parties and/or brings about any form of competitive issues, we request immediate, sufficiently explanatory notification without a cost note, based on Luxembourg law.*

*Rightfully objected passages or parts of this website will be removed or adjusted to meet legal requirements without the need for third-party legal assistance. Costly legal warnings whose primary motive is cost generation violate Luxembourg law, particularly the obligation to mitigate damages. Consequently, the statements and quotes from freelance authors and published information not originating from our editorial team only represent the opinions of those individuals or institutions.*

*The VINALU editorial team emphasizes that the consumption of alcohol is not permitted for minors under 18 years of age according to applicable legal provisions.*

*If you don't want to continue, receiving our magazine Vinalu, please inform us at [info@vinalu.lu](mailto:info@vinalu.lu) and you will be unsubscribed from our reader's list.*

