

AMAZONAS

The department of Amazonas is famous for its cloud forests, areas with stunning micro climates and whose intense humidity favors the exuberant growth of plants like orchids and bromeliads, and animals like the spectacled bear and the Andean cock of the rock.

The capital, Chachapoyas, full of small and narrow streets with its large main square, maintains beautiful mansions and lovely balconies as evidence of its Colonial past. It is the launching site for the excursion to the fabulous citadel of Kuélap, built by the Chachapoyas, who were fierce people that for years resisted the expansion of the Incas.

Kuélap is located at the top of rocky cliffs and guarded by a gigantic defensive wall, it contains in its interior, a full city with circular compartments with decorative friezes. There are also other places in the area that you can visit, like the Lake of the Condors, also known as Lake of the Mummies, the Chinata Falls, and the Karajía Sarcophagi, which is an amazing two-meter high clay tombs placed on the side of a rocky mountain.

The inhabitants of Kuelap had abandoned their city, long before the arrival of the Spaniards, for reasons that are, to this day, still unknown. Italian scientist, Antonio Raimondi, who in 1860 was the first to study the area, discovered the skeleton of a man two meters tall and skulls with blonde hair at the site; A mystery unsolved to this day.

There is still a great deal to discover and investigate at Kuelap. Meanwhile, this city, 584 meters long and 110 meters wide with 20 meter high walls, continues under a veil of enigma and mystery that envelopes all those who visit it.

The following is a list of few typical dishes of Amazonas:

Purtumute: Boiled beans with mote sancochado (individual grains of corn boiled with cilantro).

Cuy con papas: Seasoned, cooked, and fried Guinea pig served with a potato stew, toasted peanuts, chopped onions and hot peppers.

Juanes de yuca: Grated and boiled yucca mixed with rice and either chicken or beef jerky; this mixture is wrapped in a banana leaf and steamed.

Tamales: Mashed corn filled with beef, wrapped in banana leaves, and steamed.

Humitas: Mashed corn filled with seasoned beef or cheese, wrapped in corn shucks and steamed.



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Suggested Program

Day 1

- arrival to the hotel
- free time
- ½ day Chachapoyas city tour excursion
- dinner in the hotel
- free time

Day 2

- breakfast in the hotel
- full day in The Lake of the Condors or Lake of the Mummies
- dinner in the hotel
- free time

Day 3

- breakfast in the hotel
- full day in Kuelap
- dinner in the hotel
- free time

Day 4

- departure from the hotel

notice

Different excursions are available under request.

