

ANCASH

The department of Ancash starts on a slightly hilly coastal strip and climbs up to the highest snow-capped mountains in Peru.

The Callejon de Huaylas, its a dazzling valley stuck between the Blanca mountain range and the Negra mountain range; Spread out along this valley, you will find picturesque and pleasant cities like Recuay, Carhuas, Yungay, and Caras, while the urban and commercial center of the area is the capital of Ancash, the energetic city of Huarás.

It was between the years 1200 B.C. and 200 B.C. that the Chavín culture lived in the region, the same that left as their legacy the impressive archaeological complex of Chavin de Huantar, which, in 1985, UNESCO placed on the World Cultural Heritage List.

In addition, there are hot springs and spectacular lakes, like for example the Llanganuco lake; To resume, it is an area perfect for adventure sports like white water rafting, mountain climbing, mountain biking and trekking.

Throughout the entire department, you can see the most spectacular snow covered mountains, among them Mount Huascaran (6,768 m.a.s.l.), the tallest peak in Peru.

Around the Huascaran Mountain you can find, The Huascaran National Park, placed on the World Natural Heritage List by UNESCO, it guards wildlife species like condors, vicuñas, deers, pumas, Andean foxes, and viscachas.

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

Picante de cuy: Barbecued guinea pig stew, seasoned with aji colorado or amarillo (hot peppers). There is an old variation called jaka cashqui or guinea pig broth.

Cuchicanca: Succulent pork meat marinated in vinegar and then roasted; it is served with boiled yellow potatoes and hominy (dried boiled corn).

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

Charqui: Dry salty lama meat.

Llunca kashki con gallina: Chicken broth with wheat.

Pecan caldo: Ram head soup, cooked with mint and the feet and stomach or innards of the ram; it is served with boiled potato and/or hominy.

Pachamanca: Dish with three types of meat (chicken, ram, and pork) all prepare as a tamale; With lima beans, oca, sweet potatoes, rocoto (hot pepper), huacatay (black mint) potatoes and cheese.



Suggested program

Day 1

arrival to the hotel
free time (lunch not included)
½ day Huaraz city tour excursion
dinner in the hotel
free time

Day 2

breakfast in the hotel
full day Callejón de Huaylas and Llanganuco Lake
dinner in the hotel
free time

Day 3

breakfast in the hotel
full day Chavín de Huantar and Queroscocha Lake
dinner in the hotel
free time

Day 4

departure from the hotel

notice

Different excursions are available under request.

