

# AYACUCHO

The Ayacucho department is crossed by two mountain ranges that divide it into three geographic parts: The Altiplano region towards the south, extreme highlands in the center and tropical jungles in the northeast. The topography varies greatly as well as the climate.

Ayacucho is known as “The city of churches” since people say that there is a church on practically every corner of Ayacucho city. The Cathedral in the main square, the Company of Jesus Christ, the San Francisco of Asis, Santo Domingo and Santa Clara are some of the most beautiful Colonial churches in the city.

The inhabitants of Ayacucho are the descendents of the powerful Wari culture, who lived in this territory between the sixth and twelfth centuries; The wary culture left for the posterity a full size citadel, with an urban and commercial center.

You can also visit the Vilcashuaman archeological site, an important Inca administrative and religious center.

A good time to visit Ayacucho is during Holy Week, because Ayacucho is the place where is perform the most exciting, fervent and spectacular religious celebration of Peru.

Ayacucho is also a land of artisans, with impressive works of art, like the retablos, small portable shrines that represents Andean scenes, and the Sarhua people, who are world wide know for their skills carvings the alabaster, also known as Huamanga stone.

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

Qapchi: Appetizer made with cachipa or fresh cheese, crumbled and mixed with aji (hot pepper), rocoto (spicy pepper), milk, oil and diced onions. It is served on a bed of potatoes.

Mondongo ayacuchano: Soup with a base of hulled corn, cooked all night long with beef, cow stomach, and bacon (cuchiqrara). It is seasoned with aji colorado (hot pepper), with blended, toasted and diced mint.

Patachi: Wheat soup made with bacon, beef and vegetables.

Puca picante: Potato stew with blended and toasted peanuts, seasoned with aji panca (hot pepper) and fried pork rinds. It is served with rice and salad.

Pusra: Toasted and blended barley soup with aromatic herbs, potatoes, peas, eggs and milk.

Adobo ayacuchano: Pork stew of onions and potatoes, seasoned with aji colorado (hot pepper) and spices.



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## Suggested Program

### Day 1

arrival to the hotel

free time

½ day Ayacucho city tour excursion

dinner in the hotel

free time

### Day 2

breakfast in the hotel

full day in the the Wari citadel

dinner in the hotel

free time

### Day 3

breakfast in the hotel

full day in the Vilcashuaman Archeological Site

dinner in the hotel

free time

### Day 4

departure from the hotel

### notice

Different excursions are available under request.

