

ORGANIC GARDEN TOUR

Experiences_Half day



Here at Sol y Luna we believe that the best memories are made through our taste buds, which is why gastronomy has always been one of our top priorities.

During this garden tour, we offer guests the opportunity to learn about the organic origins of our dishes and their connection to traditional Andean cooking and culture. Our chef runs this relaxed outing to a nearby farm and our local market, enabling guests to develop a true taste of Peruvian cuisine and to appreciate the Sacred Valley's ancient culinary techniques and traditions that date back to Inca times.

We have made a conscious decision at Sol y Luna not to have our own gardens but to support local communities by training local farmers to grow exceptional, fresh, organic ingredients – including quinoa, potatoes, herbs, spices, and many other vegetables – for use in the dishes we serve at our Killa Wasi and Wayra restaurants.

Guests will see our local producers in action, learning about ancestral agricultural techniques, irrigation systems, the agricultural calendar and the rotation of crops. There will be the opportunity to understand how to identify native products, and learn more about their nutritional properties and uses in local dishes.



Timetable: From 8:00 am to 12:00 pm
(upon request)

Duration: 3h



Location: Plots, fields and farms within the neighboring communities, as well as producers' markets in Urubamba or others, depending on guests' preferences

Organic garden tours can be run on request, for a minimum of 2 people and maximum of 15.



VIRTUOSO.



SERANDIPIANS

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