

MOQUEGUA

The department of Moquegua possesses a varied terrain with gorges and valleys, desert and rocky zones, and rich soil perfect for agriculture, especially cultivating wine grapes.

Life moves at a slower pace in cities like Moquegua that is characterized by its traditional houses with slanted roofs, its sunny climate the whole year long, and the production of excellent piscos, fruit, and desserts.

The Main Square is decorated with a fountain designed by Gustave Eiffel, and in the Cathedral of Santo Domingo, the inhabitants venerate the bodily remains of Santa Fortunata, a martyr from the first centuries of Christianity.

There are several, small picturesque towns dotting the department of Moquegua such as Torata with its impressive eighteenth century mills that still use stone to grind and its homes with slanted roofs and the fertile valleys like that of Omate, famous for its fruit and river shrimp.

The port of Ilo is the main industrial dock for southern Peru, and the beaches down in this part of the coastline are of fine, white sand broken now and again by spectacular cliffs and rock formations.

Mount Baúl Archeological Site, the name comes from the mountain, where the site is located, that looks like a trunk. A small, enclosed Wari citadel is found there (600 A.D. - 1100 A.D.) that today serves as an important ceremonial center for the Andean community where “payments” to the Apus or spirits and other rituals are still carried out.

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

Patasca moqueguana o caldo de mondongo: soup made with cow innards, corn, and mint.

Picante de cuy: Guinea pig stew cooked in a peanut and aji panca (hot pepper) sauce.

Chupe de camarones: Shrimp soup made with milk, eggs, and oregano.

Cebiche de jurel or mixto: raw fish and/or shellfish marinated in lemon juice. It is served with onions, potato, sweet potato, corn, and lettuce.

Parihuela: soup made with the base of aji colorado (hot pepper), onion, tomato, and a huge variety of fish and shellfish.

Chupín de pejesapo: soup with a base of onion, tomato, aji (local, hot pepper), and bumblebee catfish.



Suggested Program

Day 1

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

Day 2

breakfast in the hotel
full day visiting the valleys of Carumas, Omate and Torata
dinner in the hotel
free time

Day 3

breakfast in the hotel
full day Mount Baúl Archeological Site and shamman ritual
dinner in the hotel
free time

Day 4

departure from the hotel

notice

Different excursions are available under request.



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