

Tacna, possessor of a moderate climate, nice people, and with a strong economic flow, is located around 52 kilometers from the Chilean border.

The department was the ancient home of the Aymaras who traded diverse coastal products like ají peppers, fish, and shellfish. When the Spaniards arrived in the sixteenth century, the wine grape production spread to this area and that is the reason why you can visit the wineries of today's that produce excellent wines and piscos. Today, along the streets of Tacna there are still some houses that maintain the traditional slanted roofs and in its parks and avenues, monuments, busts, and other reminders of Peruvian heroes who fought in the War for Independence (1821 - 1824) and the War of the Pacific (1879 - 1883) abound. The city of Tacna received the name of "Heroic City" in 1828.

Eight kilometers away from Tacna is the Monument to the Alto de la Alianza, where the Chilean army defeated the Peruvian-Bolivian troops and at whose feet a cemetery with hundreds of white crosses spreads outward.

Another attraction is the unsolved mystery of the Miculla Petroglyphs (around 500), which are carved in low relief in the rocks of the area. These are estimated to be 1,500 years old. The beaches along the coastline of Tacna are very busy during the summer; they are generally open and have rocky formations on the shore and a strong tide that offers pure contemplation.

The most important typical dishes are:

Choclo con queso: Boiled tender corn accompanies by fresh cheese.

Chicharron de chancho con maiz tostado: Fried pork rinds with toasted corn.

Patasca tacneña: A soup made with beef, pigs feet, wheat, yellow potato, squash, starch, and garlic.

Picante a la tacneña: A stew made with cow stomach, cows feet, beef jerky, onions, and oregano.

Cuy Chactado: Guinea pig, pan fried under a flat, heavy stone.

Pastel de choclo: Made with fresh corn, it can be either salty or sweet with raisins.

Humitas: Sweetened mashed corn, semi dry, with raisins and peanuts.

Adobo de Chancho: Pork, turmeric, ground garlic, vinegar, and salt.



TACNA

Program

Day 1	
arrival to the hotel	
free time (lunch not included)	
½ day Tacna city tour excursion	
dinner in the hotel	
free time	
Day 2	
breakfast in the hotel	
full day Miculla Petroglyphs and visiting local vineyards	
(lunch box or lunch at local restaurant included)	
dinner in the hotel	
free time	
Day 3	
breakfast in the hotel	
full day visiting the Route of the wine and Piscos	
(lunch box or lunch at local restaurant included)	
dinner in the hotel	
free time	
Day 1	
departure from the hotel	



Important notice

Different full day excursions than the program are available but only under request and with supplement of VIP private excursions

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