Darmstadt/Cusco, 17th August 2015. „Four o’clock is tea o’clock“ – not only in Great Britain. At the Inkaterra Hacienda Urubamba near Cusco the quintessential English tradition is now being transformed into an authentic Peruvian treat for the palate: Instead of cupcakes and scones the Haciendas pastry team presents homemade quinoa and pecan nut cakes or cookies made from coca leaves in the Sacred Valley of the Incas. Guests enjoy the delicacies while taking in the impressive panorama of the snow-capped Andean peaks.

Right on time at 4 o’clock steaming organic black tea is served in the lobby of the Hacienda. What makes it even more special: It originates from the organic tea plantation of the sister guesthouse Inkaterra Machu Picchu Pueblo Hotel. Another insiders’ tip are the infusions of Peruvian herbs like Muña, the Andean mint, and Toronjil, a local lemon balm species. Even the Incas knew about the healing effects of these plants and used Muña for skin care, as an antiseptic an remedy for indigestion and Toronjil against nervousness and stress, insomnia and even as an aphrodisiac.

The Inkaterra Urubamba Hacienda, a colonial and modern design villa, is located in Huayoccari, about 62 kilometres from Cusco, in the Sacred Valley of the Incas.
Excursions to the archaeological sites in Pisac, Chinchero and Ollantaytambo or the salt fields Salinas de Maras are as popular as themed nature walks. The 36 suites and rooms are equipped with local crafts, bright, hand-woven carpets and soft alpaca blankets.

The Inkaterra Hacienda Urubamba and the Inkaterra Machu Picchu Pueblo Hotel are members of Green Pearls, a portfolio of handpicked, sustainable and unique places around the world.

The German Green Pearls GmbH with place of business in Darmstadt, Germany unifies international tourism companies that support environmental protection and demonstrate social commitment. Thereby, Green Pearls is the first holding company worldwide that consolidates sustainable hotels, a destination and restaurants in a global data source.

Among the criteria of admission to Green Pearls, are a sustainability plan on management level, sustainable architecture, comprehensive water, energy saving and waste recovery measures, the use of seasonal and regional ingredients in the kitchen, as well as a large commitment for the social balance in each of the vacation regions.

Click [here](#) for images of the Afternoon Tea and Inkaterra Hacienda Urubamba in high resolution. For more information on Green Pearls visit [www.greenpearls.com](http://www.greenpearls.com) or visit us on Facebook, Twitter, Instagram and Pinterest as well as on our [Green Pearls Blog](#).

**Contact:**
Green Pearls GmbH
Richard-Wagner-Weg 40
64287 Darmstadt
T: +49 (0) 6151-273 669 11
F: +49 (0) 6151-273 669 19
E: [stefany.seipp@greenpearls.com](mailto:stefany.seipp@greenpearls.com)
W: [www.greenpearls.com](http://www.greenpearls.com)

**Press Contact:**
Eileen Geibig
T: +49 (0) 30 857 68 470