

COMMUNITY-BASED TOURISM

SALAR DE UYUNI



Route: Ecotourism, live history
Duration: 2 days / 1 night
Starts and ends in Uyuni
Guide: Spanish-speaking
Difficulty: Regular
Comfort: Good



DAY 1

In the morning we meet in Uyuni and start our route. At first we visit the **train cemetery**, a trace of the region's industrial history. Then we meet some local families that live on **processing and sale of salt** from the *Salar* (Salt marsh). After that, we cross the **Salar de Uyuni** from South to North, until reaching **Alcaya village community**, located at a 20 minutes ride from Salinas little town. We have lunch at the village and then visit its **archaeological site**, one of the most important on the Altiplano. Our local guide will explain about the history of the Chullpas, their ancestors. We will learn about their history, their tools and textiles, and we will say hello to the mummies that are the site-keepers. We have dinner and accommodation at the Alcaya community hostel, a comfortable place with private bath and hot water. At night we **get together with local families** and share their efforts as to the community-based organization of sustainable and solidarity tourism.



DAY 2

The second day in the morning we say goodbye to our Alcaya friends and head to **Coquesa village community**, located at the edge of the Salar de Thunupa (Salar de Uyuni) at the foot of **Thunupa Volcano** that overlooks the region. We have a walk on the volcano foothills in order to enjoy the wonderful view from there. Then we enter the Salar until reaching **Inca Huasi island** where we have lunch and then a walk watching its millennial cactus. Finally, on our return trip to **Uyuni town**, we visit the llama charque (sun-dried meat) processing plant, an economical campesino community-based organization called La Potosina.

ADVICE

We recommend our visitors to take warm clothing, walking shoes, a hat, sun-block cream and a sleeping bag.



Sagárnaga Street # 227
La Paz - Bolivia

Tel.: (591) 4- 4588827 / (591) 72207682

viajes@tusoco.com

