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Delfin Amazon Cruises Presents Amazonian Macerados:

## A SPIRIT INFUSED WITH FOREST KNOWLEDGE

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Recently launched onboard, the guided aguardiente ritual offers guests a sensory introduction to Amazonian botany, ancestral practice, and the taste of place.

*Iquitos, Peru (22 April 2026)*



There are drinks, and then there are drinks that seem to hold a landscape inside them.

In the Amazon, flavour is rarely just flavour. It is memory. Medicine. Botany. Oral history. A way of understanding the forest that begins on the tongue and travels somewhere deeper. At Delfin Amazon Cruises, one of the most quietly compelling onboard experiences now takes precisely that form: Amazonian macerados, a guided ritual built around sugarcane aguardiente infused with native barks and roots.

Recently launched as an official part of the guest experience, the program invites travellers into a more textured encounter with the Peruvian Amazon – one shaped not by spectacle, but by aroma, story, and plant knowledge passed between generations. It would be easy to call it a tasting. It is more interesting than that.

At its heart, the macerados experience is about interpretation. Not simply drinking, but learning. Not simply sampling, but sensing how the forest lives in flavour. Each infusion opens onto a wider conversation about biodiversity, traditional medicine, and the longstanding relationship between Amazonian communities and the plants that surround them.

## AGUARDIENTE, CHOSEN WITH INTENTION



The choice of aguardiente was never incidental.

Historically, it has been one of the Amazon's traditional vehicles for maceration, valued for a relatively neutral profile that allows roots, barks, and botanicals to release their aromas and compounds without overwhelming their natural character. For Delfín, that mattered. Cultural authenticity mattered. So did restraint. So did presenting a living tradition in a way that felt both faithful and refined.

The result is an experience grounded in place. Not a stylised cocktail concept dropped into the rainforest, but something that emerges from it.

## MORE THAN A DRINK: A FOREST YOU CAN TASTE

What distinguishes Delfín's macerados is not novelty, but narrative.

Each infusion offers a different register of the Amazon: bitter, spiced, tannic, warming, resinous, aromatic. Together, they create something more layered than a single flavour profile could ever suggest. They evoke the density of the forest itself – its depth, its variation, its quiet complexity.

Guests are invited to discover where each plant comes from, how it has traditionally been used, and why these ingredients are meaningful beyond the glass. In this way, the ritual becomes a small act of translation: from forest to flavour, from custom to experience, from curiosity to respect.

## THE BOTANICALS: ROOTS, BARKS, AND THE TEXTURE OF PLACE

Delfin's collection is built from a carefully curated selection of Amazonian ingredients, chosen for both aromatic complexity and cultural resonance:

- Siete Raíces (Seven Roots): layered herbal depth and earthy complexity
- Uña de Gato (Cat's Claw): gentle bitterness and vegetal structure
- Para Para: spiced notes with a lightly resinous edge
- Chirisanango: warm, persistent character
- Huaca Purgan: intensity with woody nuances
- Chuchuhuasi: robust warmth with subtle sweetness
- Ipururo: fresh herbal lift
- Fierro Caspi: tannic depth and structure
- Tahuari: balanced bitterness with dry floral notes
- Cumacera: soft aromas that round the blend

The overall effect is unmistakably Amazonian: layered, aromatic, rooted in place. A spirit shaped less by performance than by texture, botanical memory, and the quiet intelligence of tradition.



# HOW GUESTS EXPERIENCE MACERADOS ONBOARD

What began as a simple tasting has evolved into something more conversational and immersive.

Today, guests are invited into guided degustation sessions that weave together botany, culture, and mixology, often through informal exchanges between bartenders and naturalist guides. On select itineraries, the experience extends further into Amazon-inspired cocktail techniques, exploring how macerados can be interpreted in more contemporary drinks without losing their roots.

These sessions are designed to feel intimate rather than theatrical. The emphasis is not on display, but on discovery – the slow unfolding of flavor, context, and story.

*“Travelling to the Amazon should mean understanding it, not only observing it,”* notes the Delfin team. *“These macerados are an invitation to discover the forest through flavor, and through respect.”*



Because the experience is so deeply rooted in plant knowledge, sourcing matters.

Delfin works with local suppliers and communities that harvest responsibly, respecting natural cycles and traditional practices while prioritising collection methods that support regeneration. This care is essential. The value of macerados lies not only in what they taste like, but in the way they honour the living systems from which they come.

In that sense, the ritual reflects something larger: an approach to hospitality that seeks not to extract from the Amazon, but to listen to it more closely.



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