# KAAN LUUM S-CENOTES



03

Kaan Luum: pure nature and a hidden cenote just minutes from Tulum.



05

Enjoy the crystal-clear and sacred waters of Cenote Mariposa.



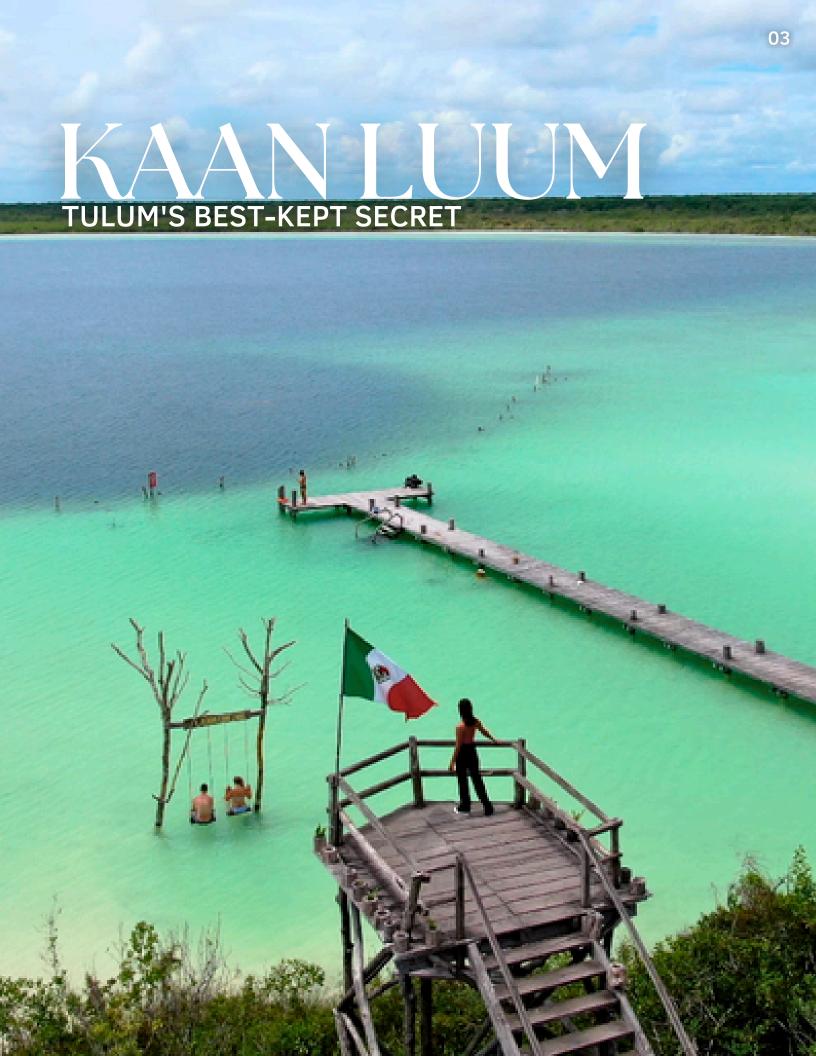
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Step into this beautiful cavern-type cenote and discover its crystal-clear waters hidden within nature.



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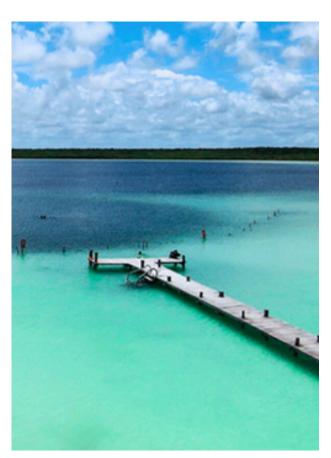


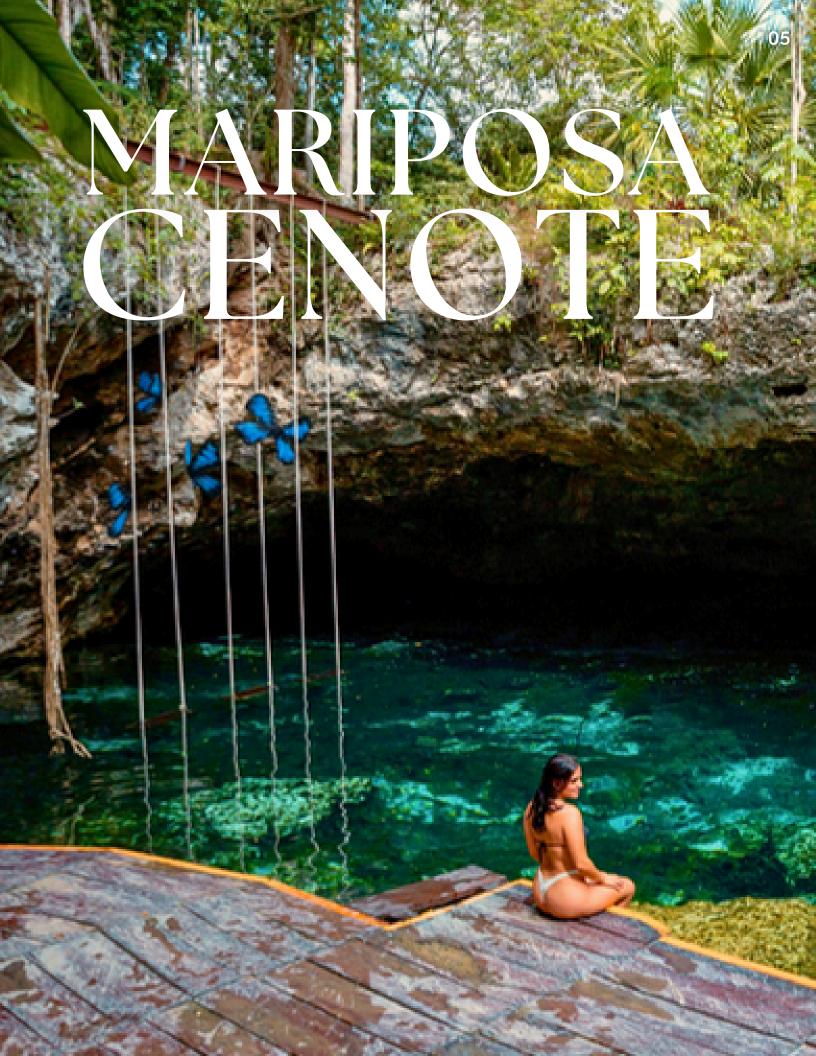


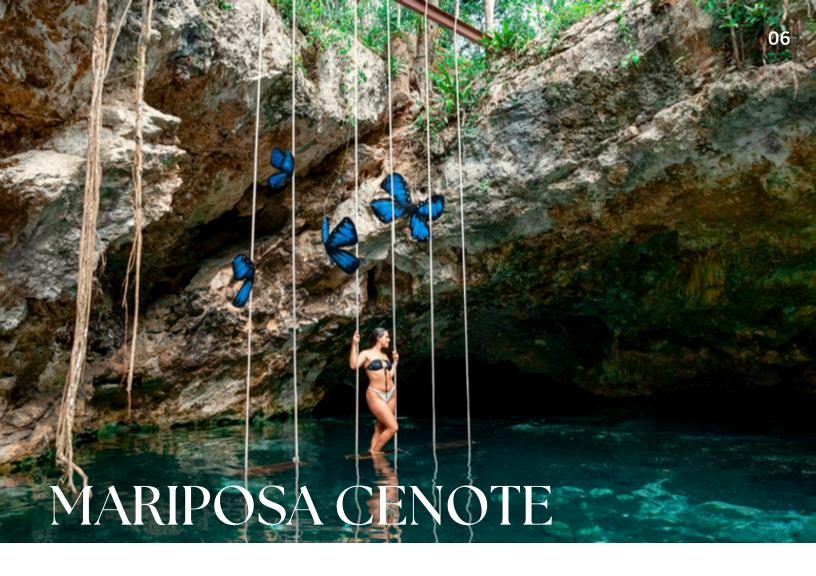
Kaan Luum is a lagoon located just 15 minutes south of Tulum, deep in the Mayan jungle. Its main attraction is a central cenote that reaches depths of up to 85 meters, surrounded by shallow turquoise waters that create a stunning color contrast. This cenote is ideal for experienced divers. The lagoon features a dock, shaded areas, and basic facilities, making it perfect for those seeking a natural and relaxing experience away from the more touristy spots.

#### Fun fact:

Though it may look like a simple lagoon, Kaan Luum is actually a massive open cenote. Its name in Maya means "yellow land," referring to the earthy tones of the soil that surround its waters.







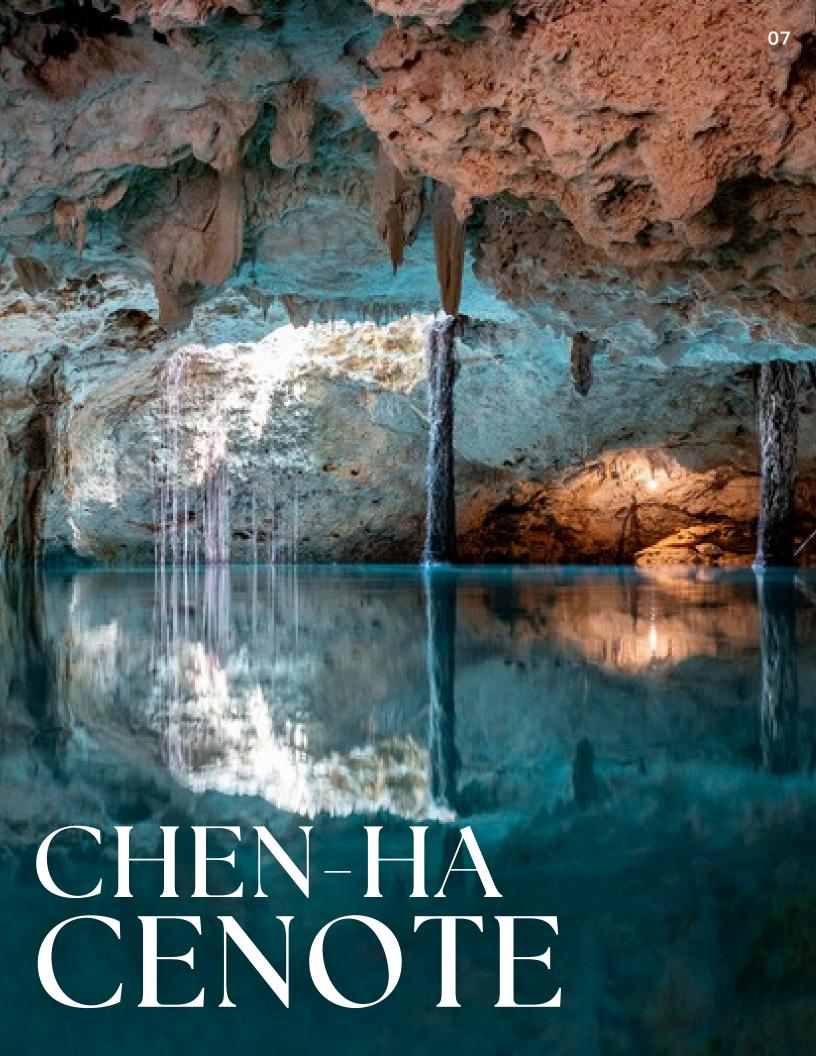
For the Maya culture, cenotes were sacred places—not only because they were the main source of water, but also because they were believed to be portals to the underworld. These bodies of water remain mystical spaces filled with history.

Cenote Mariposa is a semi-open cenote whose vault has mostly collapsed, though it still preserves a covered section resembling a cave. Its depth ranges from 30 cm to 6 meters due to the rocky formations at the bottom. For safety reasons, wearing a life vest is mandatory.

This cenote is home to toh birds, also known as "clock birds." These birds, which nest in or near cenotes, have a unique tail with two turquoise feathers that swing side to side. You may also spot bats in the covered area, as well as dragonflies and various species of fish.

In addition to swimming and observing the local flora and fauna, you can enjoy the swings around the cenote or relax in the hammocks under the shade of the trees, listening to the birdsong.

Remember to shower before entering the cenote to remove any creams or oils from your body—this helps preserve the purity of the water.





There are several types of cenotes, and in addition to swimming in a semi-open cenote, you'll also have the chance to experience swimming in a cavern-type cenote. Both cenotes are connected by an underground river, whose entrance can be seen underwater in this cenote.

Cenote ChenHa is still mostly closed off, with only a small opening allowing natural light to shine through and illuminate its crystal-clear waters, along with the cenote's entrance.

The cavern ceiling is covered in stalactites, formed by mineral traces that separate from water as it filters through the limestone. According to experts, it takes between 4,000 and 5,000 years for just 2.5 cm of stalactite to form. For this reason, it's important not to touch them in order to help preserve them.

The depth of this cenote varies between 2 and 6 meters, and you can also observe stalagmite formations on the cavern floor.







Since pre-Hispanic times, corn and chili have been the foundation of Mexican cuisine. Their incredible versatility has allowed for the creation of a wide variety of dishes and culinary techniques across the different regions of the country.

Pre-Hispanic cooking evolved by adapting to the new ingredients, techniques, and utensils introduced during the conquest, giving rise to the traditional Mexican cuisine we know today.

The following are some popular dishes you can try during this activity:



#### **TACOS AL PASTOR**

THE MOST POPULAR IN MEXICO!

Tacos al pastor originated when immigrants from Syria and Lebanon who arrived in Mexico tried to recreate their shawarma, substituting lamb with pork. They also incorporated a blend of chilies and achiote paste in the marinade, which gave the meat its distinctive red color.



#### **TORTILLA SOAP**

Also known as "Aztec soup," this dish is made with a base of tomato, chilies, garlic, and onion, and includes strips of fried corn tortilla. It is typically served with avocado, sliced chili peppers, cream, and cheese. This dish originates from the state of Tlaxcala, whose name means "place where tortillas abound" or "land of corn."

In addition to these two dishes, you can enjoy typical Mexican cuisine such as cochinita pibil, crispy tacos (tacos dorados), chicken tinga, and pork loin with plum sauce (lomo en ciruela).









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STYLE!

CAP



## **ALUX**

The Aluxes are guardians of the Maya jungle who maintain the balance between humans and nature. Small houses are built as offerings to gain their favor and protection, although this does not always prevent them from playing tricks if their sacred

domains are not respected.

## KUKULKÁN

Kukulkán, the feathered serpent, is the god of the skies and the four elements, and one of the most important deities in the Maya pantheon. As the creator of life alongside Tepeu, he connects the earthly with the celestial. In Maya culture, the serpent symbolizes life, wisdom, and fertility, and its ability to shed its skin makes it an emblem of renewal and rebirth.





### MA'AX

The monkey, known as Ma'ax in the Maya language, was associated with artistic creation, dance, harmony, and beauty. Additionally, it was the protector of artisans, especially sculptors and scribes, who considered it their patron.

### **IXCHEL**

Ixchel, goddess of the moon, is one of the most important deities for the Maya due to the powers granted by this celestial body. Her domains include control over the lunar cycles, harvests, fertility, and water.



#### SAL ARTESANAL

El sal artesanal de las costas de Yucatán, es un producto único que combina tradición, calidad y belleza natural, lo que lo convierte en un verdadero tesoro de la región.



El sal artesana, es notable por varias características distintivas. Su tono rosado es visualmente impresionante, resultado de la alta concentración de minerales en las aguas locales.

Producida mediante métodos artesanales transmitidos generacionalmente, esta sal se obtiene con cuidado y dedicación.

Su pureza y sabor distintivo, sin aditivos ni productos químicos, la convierten en una opción apreciada por chefs y aficionados a la cocina.



Gracias por elegir México para vivir momentos inolvidables con tu familia y amigos.

Estamos encantados de haberte acompañado en tu viaje y esperamos que haya sido tan placentero para ti como lo fue para nosotros.

Gracialy

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