

HACIENDA PETAC // PETAC, MEXICO

In early 2000, Texans Chuck and Dev Stern were scouring the scrubby back roads of Mexico's northwestern Yucatán interior when they stumbled upon what Dev says were the "decaying bones of a once beautiful colonial property." Today, the couple has fully restored Petac (from the Mayan word for "turtle trap")—a 400-year-old textile factory that spans 80 groomed acres brimming with crimson bougainvillea, flaming poinciana, and morning glories, adjacent to the Cuxtal Ecological Reserve. After watching a cooking demonstration in the bustling kitchen, cool off in the secluded pool that once served as the central cistern, then stretch out in a hammock with a fresh-squeezed lime margarita.

ROOM & BOARD: Each of the hacienda's five distinct pastel-hued bedrooms has vaulted ceilings and verandas and is adorned with locally made textiles. Book the master suite and melt into its outdoor soaking tub or snooze and sway in one of Casa del Mayordomo's bedrooms, with its queen-size bed suspended from the ceiling by ropes. Foodies will relish dishes like *pollo pibil*—chicken marinated in sour orange juice and seasoned with achiote, cloves, and cinnamon. For a bit of après-dinner entertainment, hit the house bar for peppery tequila and a live mariachi serenade.

OUT THE BACK DOOR: Half a dozen spectacularly preserved Maya sites—including the famous Uxmal—encircle Hacienda Petac. Arrange a tour with Miguel Mendez (011-52-999-945-2745), a veteran guide who weaves wondrous tales of Maya sagas.

DETAILS: One to five people, \$8,400 per week for the hacienda (includes full staff and meals); six to ten, \$10,500; 800-225-4255, www.haciendapetac.com —MICHAEL BEHAR



SECRET GARDEN: Arched passageways lead to a fountain-filled courtyard at Petac.