

Please find below the link to short explanatory videos about the farms and initiatives that we are going to visit next Wednesday and Thursday.

The Muñovela Experimental Farm, managed by IRNASA-CSIC, is an 80-hectare agricultural and livestock research facility located in Barbadillo, near Salamanca. It combines dryland and irrigated cropland with dehesa and pastures to support diverse R&D projects in agricultural and agro-environmental sciences. The farm produces cereals, oilseeds, and forage crops mainly for its own livestock, which includes Morucha cattle, Merina negra sheep, and a small number of turkeys. Equipped with barns, machinery, a weather station, and soil sensors, Muñovela provides precise monitoring of environmental conditions. Its varied landscape and research capacity make it an ideal site for studying soil fertility, pasture management, and sustainable livestock systems integrating rotational grazing, organic fertilization, and forage diversification.

Date: 08.10.2025

Time: 9:30-11:15 a.m

Visit to the experimental farm Muñovela.

More information: <https://www.irnasa.csic.es/finca-experimental-munovela/>

El Corralón de Galindo y Perahuy is a restaurant with a long family history linked to the countryside. They are organic farmers and members of ARAE (Organic Cooperative Society). They are committed to using top-quality, locally sourced (KM0) and organic products. We will have the pleasure of dining there on 8 October, after the explanation of the Cross Visits.

El Corralon de Perahuy is not only a place to enjoy food, but also a reflection of the region's history and traditions. Its location in a small village near Salamanca, with its indoor terrace and ethnographic museum, adds a special touch to the experience. Traditional Spanish cuisine at its finest, with specialties such as lamb, beans and stew, pays homage to rural life and a passion for good food.

More information: [Restaurante El Corralón de Perahuy - Salamanca](#)

Since 2018, **Jesús Rodríguez Gabriel**, a young farmer from Villarmuerto (Salamanca), has managed *La Arcadia de Zahora* using a **regenerative livestock approach** that integrates **technological innovation** and organic principles. In 2022, he introduced a **virtual fencing system** with solar-powered GPS collars linked to a mobile app, allowing remote rotational grazing management without physical fences. This system improves efficiency while fostering soil regeneration, water infiltration, and biodiversity recovery, turning livestock into a key ally for dehesa conservation. The animals graze year-round without antibiotics, ensuring animal welfare and balanced nutrient cycling. Rooted in a philosophy of **soil health, biodiversity, and climate sustainability**, Jesús focuses on cattle genetics adapted to extensive, low-input systems. His farm demonstrates how young farmers can combine **innovation, tradition, and environmental stewardship** to revitalize rural areas and promote a resilient, regenerative future for livestock farming.

Date: 08.10.2025

Time: 15:45 p.m

La Arcadia de Zahora : [Jesús, Alicia y David - Arcadia, Zamora](#) Villarmuerto (Salamanca)

More information : <https://arcadiadezahora.com>

La Faya Cheese Dairy, located in Fariza (Zamora), is a benchmark in **extensive organic sheep farming** and **on-farm cheese production**. Founded in the 1980s by Alonso Santos with a traditional Churra sheep herd, it became the first producer of **organic Zamorano PDO cheeses** in 1996 and the first **certified organic cheese dairy in Castilla y León** in 2000. Today, led by **Ángeles Santos**, the farm manages over 160 hectares of communal pastures in the Arribes del Duero Natural Park, where more than 1,000 Churra sheep graze freely year-round. Its management combines **extensive grazing** and **traditional soil-enriching practices**, while cheese production remains fully **artisanal and traceable**, yielding a range of award-winning cheeses under quality labels such as Tierra de Sabor and Marca Natural. Beyond production, La Faya stands out for its **social and rural engagement**: Ángeles actively promotes food sovereignty, gender equality, and rural sustainability, and collaborates with universities on organic farming research. The dairy exemplifies how **tradition and innovation** can merge to foster **sustainability, rural revitalization, and local value creation** in Spain's depopulated areas.

Date: 09.10.2025

Time: 10:00 am

Fariza de Sayago, Zamora : [María Ángeles Santos - Finca La Faya](#)

More information : <https://farizalafaya.com>

In **Añoover de Tormes (Salamanca)**, **Clemente Luis García Domínguez** manages an **extensive organic Charolais cattle farm** with about 35 breeding cows, developed over three decades through careful selection for adaptation and meat quality. Certified organic since 2020, the farm practices **regenerative grazing**, rotating livestock across pastures to enhance soil fertility, biodiversity, and carbon capture. Beyond production, Clemente plays a key role in a **local cooperative initiative** that fosters **social and economic revitalization** in rural areas. Together with other members, he supports projects such as catering for the elderly, local bakeries, food waste reduction workshops, and a social reintegration greenhouse that markets produce in local fairs. This combination of **environmental sustainability, social innovation, and community engagement** shows how extensive livestock farming can regenerate the **dehesa landscape** while strengthening rural economies and inclusion in depopulated territories.

Date: 09.10.25

Time: 14:00 p.m

[Clemente García Domínguez](#)

ADECASAL

The project is an integrated initiative that connects rural, urban, and street environments through community-based actions aimed at social inclusion and autonomy. It originated as a reintegration programme for people experiencing homelessness and those released from prison, focusing on two main objectives: ensuring access to fundamental rights—such as food, shelter, health, and education—and fostering personal and collective autonomy within the community. Leveraging abandoned rural land, the initiative produces food for self-sufficiency and solidarity distribution, linking informal work to formal employment and promoting social reintegration.

Operationally, the network comprises three interrelated associations and social economy enterprises that coordinate catering, agricultural, and community services. The urban catering service produces around 1,200 meals daily with 52 workers, while the rural counterpart serves 170 meals with nine workers, both using locally sourced products. Complementary initiatives include a rural bakery, a food processing and packaging centre, and a community laundry, all aimed at strengthening territorial autonomy and local employment. Overall, the project builds a hybrid rural–urban ecosystem grounded in solidarity, sustainability, and community resilience, proposing an alternative model to conventional market economies.

[Asociación Adecasal - YouTube](#)

Thank you for your attention.

Kind regards.