

A farm, a family, over 250 years

The farm lies in Castro Marim, in the eastern Algarve. Jacinto Palma Dias, historian and a pioneer of organic farming in Portugal, converted it to organic in 1994. In 2008 his daughter, Rosa Dias, took over and built a sustainable management model with three pillars: environmental, social and economic.

The model is circular: fresh figs are exported, figs that are not sold fresh are processed on the farm, and the farm welcomes visitors through ecotourism. Of the fig, only the stem is left.

NINE VERIFIABLE CREDENTIALS

1 · Family heritage

In the same family since 1770. First fig trees in 1890, organic since 1994, a new generation at the helm since 2008.

2 · Organic certification

Organic since 1994. Kiwa Sativa, PT-BIO-03. Certificate PT-BIO-03.620-0000187.2025.001, verifiable in the European Commission's TRACES database.

3 · Networks

Member of the Slow Food Farms network. Co-founder of AL-BIO, the Algarve organic farmers' association. Listed in Rede Convergir.

4 · National recognition

Young Rural Entrepreneur Award 2016, Crédito Agrícola, for its sustainable management model.

5 · Press and television

RTP, Antena 1, Público, Time Out, Visão, Jornal de Negócios, Sul Informação, Green Savers and others.

6 · Fair value chain

Organic fair-trade Kaoka chocolate. Sugar from a Cuban fair-trade cooperative.

7 · Soil regeneration

Permanent ground cover, drip irrigation, composting and an edible forest of over 1,000 plants of 80 species.

8 · Export

Fresh figs exported to France and Denmark since 2013.

9 · International presence

2026: MIF Macao, with AJAP, and Portuguese-speaking markets.

THE SUSTAINABLE RANGE

From fresh fruit to fig truffles, made with drought-adapted local fig varieties, sun-dried and combined with fair-trade chocolate and sugar. For food service, premium retail and corporate gifting.

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